PROVISIONER

AUGUST 31 · 1946

ading Publication in the Meat Facking and Allied Industries Since 1891

(This Advertisement Appeared Originally on the Front Cover of THE NATIONAL PROVISIONER, July 31, 1943)

Rendering A Particularly Timely ECONOMIC SERVICE To The WAR EFFORT Thru The Packing Industry

Since the war emergency, the available slaughtering and processing facilities have been virtually frozen. However, thru the medium of Dressed Hog arrangements, those plants with excess slaughtering facilities, located in the surplus hog producing sections of the country, have made it possible for those processing plants throughout the rest of the country, without sufficient slaughtering facilities, to continue operating to their fullest efficiency—thereby continuing the services of complete Packing House entities to the welfare of the country, and so vital to the war effort, resulting in maximum efficiency, and balancing the facilities of the Meat Packing industry.

The economic soundness of shipping Dressed Hogs; requiring just about half the railroad facilities otherwise needed to transport live hogs, saving live hog in transit shrinkage equalling approximately 50c per dressed Cwt., saving millions of pounds of meat, doing the job of slaughtering where labor costs and overhead are less, and saving the freight on the difference between the live weight and the dressed weight of the hogs, is especially desirable, essential, and vital under present conditions.

Fifteen years ago we originated, and have since

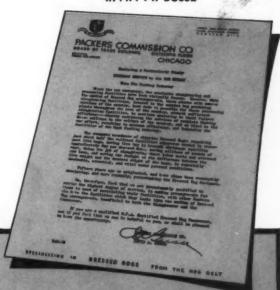
been constantly developing, and more recently, perpetuating the Dressed Hog business.

We, therefore, feel that we are preeminently qualified to render the highest degree of service, in making arrangements for those in need of correlating their facilities, with other Packers who have the facilities which they lack, thru the medium of Dressed Hog arrangements, beneficial to both the Slaughterer and the Processor.

If you are a qualified O.P.A. Certified Dressed Hog Processor, and if you feel that we can be helpful to you, we shall be pleased to have the opportunity.

PACKERS COMMISSION CO.

IRVIN A. BUSSE





PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING

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CHICAGO

Maybe good enough then,

But ... Out of Date in this Modern World-

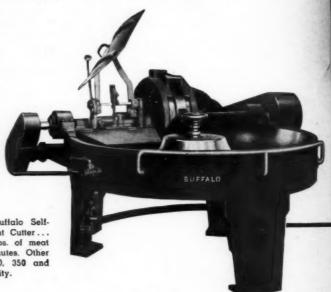
In days long past, when news of a bor costs because of its many exship's arrival usually meant more clusive features. It is an all purpose and better merchandise on mer- machine adaptable to producing chants' shelves, the town crier was all kinds of squsage. an important part of everyone's life.

Today, with our ever expanding operating advantages are descientific improvements and in-scribed in our Cutter Catalog. creasing competition, forward Write for a free copy.

looking sausage makers are relying upon modern BUF-FALO Sausage Making Machines to keep their customers constantly supplied with quality sausage and bologna.

The BUFFALO Self-Emptying Silent Cutter gives maximum yield, best quality products and minimum la-

All the construction features and



Model 70-B Buffalo Self-Emptying Silent Cutter ... empties 800 lbs. of meat in 5 to 8 minutes. Other 600 lbs. capacity.



Sales and service offices in principal cities

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Birthplace of Many Famous Formulas

GUARANTEES SCIENTIFIC "FLAVOR CONTROL" 3 WAYS!

It takes years to acquire dependable, scientific "know how" in seasonings... to be qualified to offer and guarantee purification, potency, and the precise combination of spices for complete "flavor control."

That's why Griffith can consistently offer the type of seasoning you need and want. And assure scientific processing under laboratory control to eliminate the risks of "inside" contamination, and the danger of flavor fluctuation. That's profit-protection for you!

Consult recognized spice specialists at Griffith—where many famous formulas are originated and tested—for the help, and the "flavor control," and the formula you need for greater success . . .

Your inquiry will be kept confidential.





The

GRIFFITH

CHICAGO 9, 1415 W. 37TH STREET—NEWARK 5, 37 EMPIRE STREET—TORONTO 2, 115 GEORGE STREET

LABORATORIES

When you "PASS the SALT"

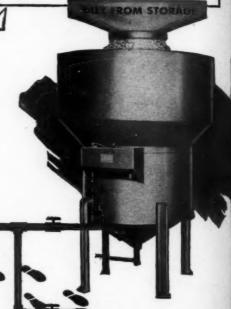
Old, Hard Way Wastes Man-Hours, Money!

From storage, salt must be repeatedly shoveled, measured, hauled, dumped, dissolved. Salt gets spilled. Time and labor are wasted. And resulting brine is of uncertain purity and saturation.

New, Easy Way SAVES Man-Hours, Money!

From storage, salt feeds directly into Lixator hopper. 100% saturated crystal clear brine is produced automatically. Brine flows through pipes to any desired number of points in your plant.





PICKLE FORMULAS SPRAY DECKS AND UNIT COOLERS WASHING AND BRINE CURING HIDES AND SKINS

Salt handling ends where your automatic Lixator begins to operate. Using economical Sterling Rock Salt...the Lixator supplies 100% saturated, crystal clear brine which exceeds the most exacting chemical and bacteriological purity requirements—and it is piped to any points you wish. There's economy in its gravity flow—economy in its mechanical perfection.

By eliminating wasted man-hours and wasted salt due to handling, spills and dissolution in storage, Lixate users report savings as high as 20%. And remember, besides meeting all of your regular operating and processing needs, your Lixator provides a perfect brine for zeolite water softeners.

...We must take advantage of all modern methods... In 1938 we installed the first Lixator, have since installed two additional ones."

declares H. M. SHULMAN, Mech. Supt., Hammond Standish & Co., Detroit.

Let us mail you our free booklet, "The Lixate Process for Making Brine." Its 36 pages are packed with useful information that can help you save money. Write today:

INTERNATIONAL SALT Co., INC., Dept. NP-8A, Scranton, Pa.

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LIXATE

Process

FOR MAKING BRINE

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INTERNATIONAL SALT COMPANY, INC. Scranton, Pa. ONI

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Van Body by WATKINS BODY CORP., Buffalo, N. Y.

"FORD TRUCKS LAST LONGER!"

One big reason—
FORD AXLES STAND UP!





Ford Truck axle shafts carry no weight load, because ALL Ford Trucks have ¾-floating or full-floating axles. All weight stresses are carried on the axle housing—none on the shafts—minimizing shaft breakage. Driving pinion is straddle-mounted on 3 large roller bearings, maintaining positive mesh with ring gear—no destructive springing away under stress. Differentials have 4 sturdy pinions, even in light duty chassis, spreading the load and strain.



ONLY in a Ford Truck will you find all these long-life features: your choice of two great truck engines, the 100-H.P. V-8 or 90-H.P. Six—triple-life Silvaloy V-8 rod bearings—Flightlight aluminum alloy, 4-ring pistons—efficient air- and oil-filtering—full pressure lubrication—heavy channel section frames, doubled between springs in heavy duty models—semicentrifugal clutch—big hydraulic brakes, with non-warping, score-resistant cast drum faces for maxi-

mum life. More than 50 such long-life features contribute to Ford Truck endurance . . . and that endurance is proved by the fact that 7 out of 11 of all Ford Trucks built since 1928 are still in use. See your Ford Dealer!

FORD TRUCKS

MORE FORD TRUCKS IN USE TODAY THAN ANY OTHER MAKE

THE NATIONAL PROVISIONER, Vol. 115, No. 9. Published weekly at 407 So. Dearborn St., Chicago 5, Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.



PROVISIONER

Volume 115

AUGUST 31, 1946

Number 5

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Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50, Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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(Mail and Wire)

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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON, Vice President • E. O. H. CILLIS, Vice President

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The Globe Stuffer, with its leakproof piston, eliminates air pockets which are one of the principal causes of sausage spoilage. The greater the air pressure, the tighter the piston hugs the walls of the cylinder.

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The Globe Stuffer is easily operated. Even with inexperienced personnel it maintains a high level of production. Available in a variety of sizes, it fills all containers—casings, cans, jan, pans, or molds. A few turns of the handwhed open the stuffer lid. The entire yoke conveniently swings out of the way in either direction. It can be adjusted without removing the piston from the cylinder. Operators can keep the contents of the cylinder densely packed and airfree. They load meat on the piston and tamp it down at about the same speed that the piston descends. Firmer sausage results.

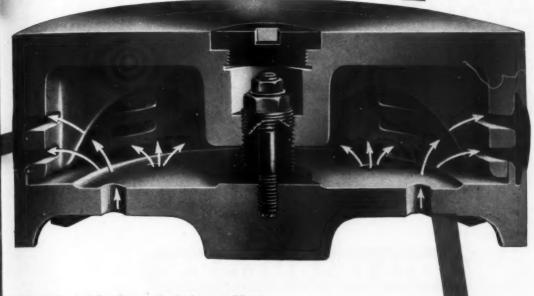
Two cleanouts at the bottom make the Globe Stuffer easy to clean. The inside of the bottom

31 YEARS OF SERVING THE MEAT PACKING INDUTH EXPE

The GLOBom

AUSAGE STUFFERS

Cut-away section shows how air pressure develops positive seal between piston packing and wall of cylinder to eliminate spoilage due to air pockets in product. The facilities which permit easy piston adjustment also are illustrated.



is sloped for quick, thorough drainage. Meat cannot become discolored as the interior of the cylinder is of a smoothly honed special alloy. Piston is polished to facilitate cleaning.

When the lid of the Stuffer is open, a foolproof safety device (available at slight extra cost) bypasses most of the air permitting the piston to be raised only very slowly. All moving parts are fitted with Zerk-type hydraulic grease fittings to assure proper lubrication. This guards against wasting meat by accidentally ejecting it on the floor.

Write today for free literature and full details on how you can reduce spoilage and costs with long-lasting Globe Sausage Stuffers.

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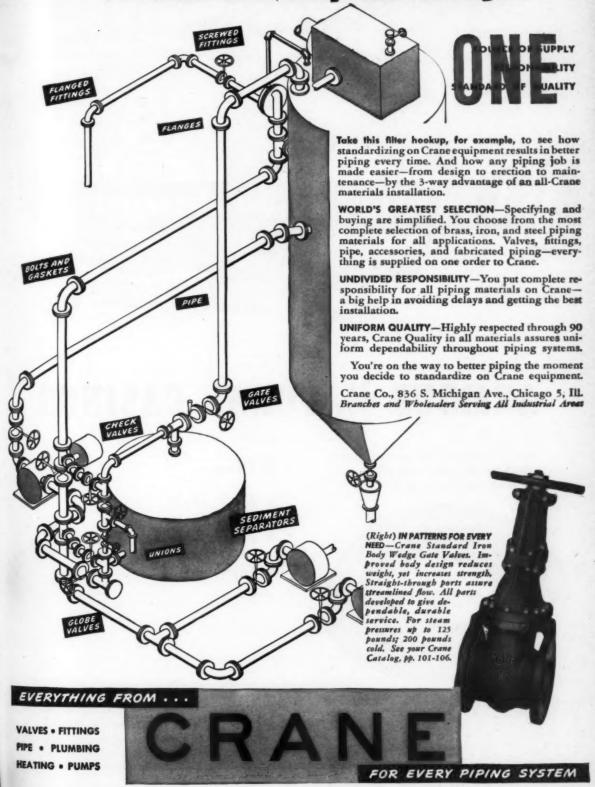


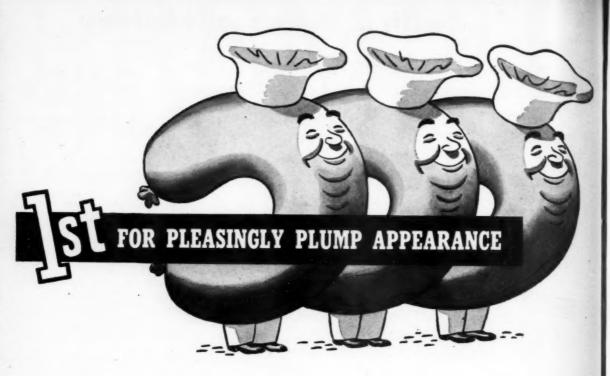
We are interested in buying Beef, Sheep and Hog Casings. Submit your offerings!

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The ONE way to better piping ...with a 3-way advantage





ARMOUR NATURAL CASINGS

Sausage in Armour Natural Beef Round Casings has the plump, appetizing appearance that invites sales.



- * Plump!
- ★ Flavorful!
- ★ Fresh!
- **★** Uniform!

ARMOUR and Company

Page 10

The National Provisioner-August 31, 1946

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FRED WARING SHOW WILL BE BROADCAST FROM AMI MEETING

A half-hour broadcast by Fred Waring and his Pennsylvanians will open the second day's session of the American Meat Institute annual meeting to be held in Chicago, September 30, October 1 and 2. The radio show will begin promptly at 10 a.m., Tuesday, October 1, but it will be necessary for those who attend to be in the main ballroom of the Stevens hotel, where all programs are to be held, by 9:45 a.m. There will be a "warm-up" show at that time which will last until the program goes on the air.

The entire Tuesday morning session will be devoted to the subject of advertising. Following the half-hour radio broadcast there will be a discussion of the Institute's advertising program for the past year and of the effectiveness of its meat educational program in local areas. Speakers have not yet been announced. Mr. Waring will also talk briefly about his radio program. At 11:15 a.m., L. J. Norton, acting head of the department of agricultural economics of the University of Illinois, will speak on the livestock and meat outlook, a subject which is closely related to the meat educational program of the Institute.

Waring, who long has been noted for his novelty arrangements, will feature his famed glee club and long list of soloists as well as "Honey and the Bees," a swingy, vocal quartet, at the convention broadcast. This will be the first time the group has gone on the road since it began broadcasting for the AMI in January, 1946. The show is heard daily at 10 a.m., CST, over 149 coast-to-coast stations of the National Broadcasting Co., and is sponsored on Tuesdays and Thursdays by the Institute. Popular for two decades in evening radio spots before it was put on the air in the daytime in 1945, the Waring show was voted the best daytime radio program in the last annual poll of radio editors.

EMERGENCY COURT RULING

The validity of Section 14 of Regulation 3 of the Reconstruction Finance Corporation, defining an unaffiliated slaughterer as one "who is not owned or controlled by a processor or purveyor" and also defining "own or control," has been upheld by the U. S. Emergency Court of Appeals in Illinois Packing Co. vs. RFC. The complainant contended that the definitions are unlawful in that they narrow the class of non-processing slaughterers entitled to receive the special subsidy.

Pork Boosts Average \$2 per Cwt.; Good Beef Will Be \$4.60 Higher

NCREASES in wholesale ceilings for pork resulting from the reinstatement of RMPR 148 are confined to a few of the major cuts, while beef maximums under reissued RMPR 169 are being raised on Choice and Good grade carcasses and cuts.

There are few if any increases in maximum wholesale prices for sausage and canned meat items because, according to OPA, the materials going into these products are mostly unchanged.

Changes in the ceiling prices for various meat industry products were made through amendments to RMPR 148, RMPR 169, MPR, 469, MPR 574, MPR 398, MPR 53, MPR 398, MPR 389 and RMPR 239.

OPA also issued an amendment to Control Order 2 under which it exercised for the first time its slaughter control authority over both federally inspected and non-inspected slaughterers. The amendment established slaughter quotas for the quota period beginning September 1 of 90 per cent for cattle and calves and 70 per cent for hogs. The quotas apply to all killers except those operating under Patman amendment certification.

Pork Raised \$2

Pork: Wholesale ceilings on pork are being raised on an average of \$2 per cwt. of dressed carcasses. Packers' ceilings on the basic cuts per cwt. will be higher than June 30 ceilings by the following amounts: Loins, \$5; bellies, \$2; fat backs, \$3; lard, \$4.25; spareribs, \$3. There will be no increase in the packer ceilings for hams or shoulder cuts. The former \$2 markup for sales to purveyors of meals has been cut to 50c.

Dressed Beef: Seventy-five per cent of Choice dressed beef cuts will be increased \$5 per cwt. and 75 per cent of Good dressed beef cuts will be increased \$4.60 per cwt. The over-all average increase for Choice beef cuts is \$3.75 and the over-all average increase for Good beef cuts is \$3.45. Examples of Good and Choice cuts to be increased in price are round, sirloin, short loin, regular chuck and ribs. There will be no increase on other grades of beef or on veal. Kosher increases will be exactly th esame as for other beef. If beef is not quartered, only one tag per side need be applied.

Lamb and Mutton: June 30 packer ceilings ranged from \$25 (on Choice) to \$19.25 (C grade) in base zone. The new ceilings on all Good and Choice grade dressed lamb will be \$6.25 above June 30. Commercial will be up \$4.50; cull lamb and mutton, \$2.50; Good and Commercial mutton, \$2.25. Among examples on basic cuts are a \$7.25 increase on Choice leg of lamb and a \$7.50 increase on Choice loins.

MPR 389: Ceilings for braunschweiger are increased \$1 and for special chopped pork \$1.75.

MPR 398: The ceiling on raw leaf lard is raised from \$12.75 to \$17.25.

MPR 53: There is a general increase of \$4.25 on lard.

At the same time OPA announced that, effective September 5, meat whole-salers may increase their markups by 25c per cwt. over the former \$1 to a new \$1.25 markup on all meats. This increase will give wholesalers the same margin as their March 31, 1946, percentage margin, as is required by another provision of the new price control law.

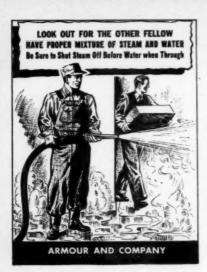
New Live Hog Ceilings

Starting with the ceiling of \$16.25, Chicago, set by Secretary Anderson as a basis (see Page 14) the Office of Price Administration announced a new schedule of maximum hog prices under MPR 469. Country buying ceilings are increased \$1.25 above the June 29 level. The tops for interior markets are boosted \$1.25 except Alton, Belleville and Elgin, Ill., which are increased \$1.35. Ceilings at terminal markets are lifted \$1.40 over the June 29 maximums with a few exceptions. The differential for sows, boars and stags is eliminated at all points under the new regulation.

Under the revised cattle stabilization program, overriding ceilings on cattle are increased \$2.25 generally with some exceptions. Compliance maximums and minimums are increased on Choice cattle by the same amount as the overriding ceiling and generally lifted \$2, with some exceptions on Choice cattle. The overriding ceilings for bulls are \$6.75 lower than other cattle.

The Office of Economic Stabilization has directed the reestablishment, effective September 1, of the slaughter subsidies that were in effect on June 29, 1946, except those paid to producers and feeders of livestock. This action was taken in accordance with the determination made by the Price Decon-

(Continued on page 16.)



P AND DOWN the Meat Trail recently carried a news item about the remarkable safety record achieved by the Fort Worth plant of Armour and Company. That plant, within the past year, has reduced its lost time accidents by 50 per cent, making them 35 per cent below the average rate for the industry. This remarkable safety record is attributed by D. Barron, general superintendent, to the safety program enforced at the plant, many features of which are adaptable to the safety plans of other firms in the meat industry.

The cardinal principle of the Fort Worth safety program, and that followed in other Armour plants, is active foremanship participation to gain supervisory interest and whole hearted support for the program. The company believes that top management's safety policies only become effective as they are enforced by the departmental foremen.

The energetic help of the foremen is secured through weekly meetings, attendance at which is compulsory for all foremen. Any absenteeism must be explained to the plant superintendent. The meetings are under the active direction of the plant safety director, D. C. Gandy, who forwards to the home office in Chicago the minutes of each meeting. Generally, the topic under discussion is that of a specific accident that has happened and the manner in which its repetition can be prevented.

Accident Cause Analysis

One of the advantages of this approach, which analyzes the causes of accidents, is that it brings home to the foremen the large number of accidents which could be prevented through the enforcement of simple safety rules, such as the wearing of safety toe shoes to prevent toe injuries from falling boxes. In one instance, in another company plant, one of the employes in the freezer suffered a toe injury that could have been prevented by safety toe shoes. The foreman in charge took



it upon himself to conduct a safety shoe campaign and sold 100 pairs of shoes. Since then, in eight years, his department has had no foot injuries.

Likewise the meetings impress upon the foremen the need for proper job instruction for the new worker. It may be brought out at the meeting that new employe John Doe has burned his eyes in cleaning the smokehouse with a caustic solution because no one told him to wear the face shield with cape.

The idea that the foremen possess accumulated accident prevention knowledge which they must transmit to new help can be stressed and demonstrated at the meetings with actual case histories. For example, new electrical department employes sometimes turn up with tools with plastic handles which are nice looking but highly inflammable. These workers are potential breakers of a perfect plant safety record unless they are instructed by the vigilant foreman.

Foremen's Interest Held

As the safety meetings are held weekly, the discussion of specific cases or methods tends to keep the interest of the foremen at a high level through the introduction of an element of newness. While generally the discussions are conducted by the plant safety engineer, occasionally the insurance carrier's resident safety engineer or visiting general safety inspector from the home office will address the meetings.

The meetings are held in an informal atmosphere in which the foremen will feel at ease; the frequency of the meetings partly achieves this objective. Furthermore, the foreman's confidence and interest are stimulated through his periodic presentation of a safety topic at these meetings. The foremen feel at liberty to bring to the safety engineer's attention any specific problem of safety which current methods or equipment might create.

Backing up the weekly foremen meetings is a company poster campaign. The company creates its own posters and these are tied up directly with the

SAFETY PLAN

safety problems of the meat industry, such as removing the empty beef hools from the loading dock overhead rail. These posters are changed at least twice a month.

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The company also has inaugurated a more strict physical examination of its new employes along with requiring careful instruction of beginners by the foremen. Medical tests which check on range of vision, acuteness of hearing and other physical factors, prevent the employment of the new man in a department where he might be needlessly injured. It is undesirable to hire a man with defective hearing for a noisy department, such as the can filling, while he might be employed with safety in the lard packaging department.

The instructions a new Armour worker receives are complete since the foreman, because of the weekly safety meetings, is more safety conscious and is aware that the newcomer does not have an accumulation of safety habits gained through years of service. The old procedure of turning a new man loose on a machine with the pontifical, "now don't get hurt," is replaced with a specific enumeration of positive steps to avoid accidents. A new cleanup man. for example, will be told such a routine step as to always crack his cold water line before turning on the steam on a mixing tee-a simple but often forgotten precaution.

Training Knife Workers

In the training of new knife worken it is mandatory that the beginner be placed alongside an experienced knife man. This precaution is ignored too frequently, especially where the knife work is performed on a piece basis, such as in beef boning. Unless controlled the older help will get the choice positions for raw material flow and the green hands are bunched at some back



OF ARMOUR REALLY WORKS

table. Armour's safety program avoids this grouping of inexperienced workers.

Furthermore, it is the experience of the company that many knife accidents are due to careless non-work habits, such as placing sharp knives loosely in the top shelf of a locker from which they may fall and cut someone or may be inadvertently grasped. The safetywise older employe will instruct the new man against the dangers of careless knife handling.

Accident Review Board

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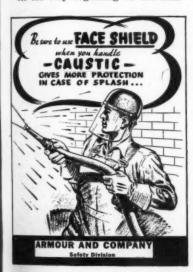
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The foremen's sense of responsibility is increased further through the medium of a review board which reviews all accidents with the idea of finding out how and why they occurred and to determine the steps to be taken to prevent their repetition. The review board is composed of foremen, selected on a plant departmental cross section and individual job experience basis, varying in size with the seriousness of the accident investigated. The plant safety engineer acts as its chairman. Each employe involved in a lost time accident must appear before the board for the purpose of determining the cause of the accident.

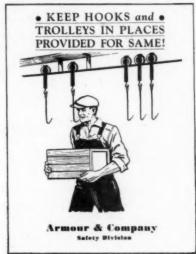
At the very beginning of the hear-



ing the employe is told the purpose of the board, that is, the prevention of the recurrence of the type of accident in which he was involved, and is informed that the board's aim is in no way punitive. If there was any negligence on the part of the employe, he is instructed then and there on the proper way of doing his job and is shown how his costly accident was needless. The board has found that employes who have been involved in accidents, if properly handled, are among the best advocates of safety.

In addition to increasing the safety swareness of the foreman, his service

on the review board gives him first hand knowledge of incidents he can use in selling safety to his department. It takes the talk of safety out of the field of generalities and ties it down to cases about which the foreman is familiar. For example he knows that R. Roe in the canning chill room failed to remove all of the nails from the barrel when he took off the top hoop and burlap, causing the steamer in the cooper shop to cut his hand as he grabbed the barrel without looking.



Knowledge of this sort enables the foreman to perform his task of selling safety to his department for "Safety is telling; telling is selling."

The foreman is also held responsible for conditions within his department as to cleanliness of floors and use of proper protective clothing by his departmental workers.

The plant makes use of all the protective clothing that is available. The company issues such pieces of safety equipment as mesh finger gloves, knife scabbards, safety guard knives, etc., while helmets and safety toe shoes are available in the company storeroom. Proper emphasis on safety makes the employe safety conscious and very shortly he is purchasing the necessary protective equipment of his own accord.

A. A. Lund, general manager of the Fort Worth plant, points out that most accidents within the meat industry can be prevented. Loose generalizations

SAFETY POSTERS DO JOB

The safety posters employed by Armour, samples of which are shown here, are specifically designed to deal with hazards found in the meat packing industry. While some safety problems are common to all industries, "general" safety educational material is less effective than posters, etc.,

keyed to meat plant needs.

DO YOUR PART...

REMOVE
protruding NAILS or WIRE
on Boxes and Barrels
PREVENT
INJURY
TO THE
PELLOW

A protruding Nail or Wire
can cause an infected hand!

ARMOUR AND COMPANY
Safety Division

that the industry is unsafe ignore the fact that only 25 per cent of meat industry employes use cutting tools and that, of the accidents resulting from these, many are due to deliberate violation of safety rules, such as grinding off the guard on a knife, or they happen off the job through carelessness, such as handling the knife in a time clock punching line where a hurried worker may run into it.

Effective channeling of publicity on accidents, the development of foreman participation and responsibility, and the consistent and sustained effort put into it are features of this program that might well be adopted by any packing plant. All too frequently the same accidents occur again and again because of a hush-hush policy that prevents supervisors and workers from knowing how they happen or how they can be prevented.

The safety program described here has worked very well for Armour and Company. According to the general safety division, two of the company's plants are now reaching their millionth work hour without a lost time accident.



Secretary Anderson Explains Ceiling Levels Ma

HILE conceding that the Secretary of Agriculture's recommendations on ceilings for livestock are much more realistic than the proposals of OPA, industry sources are inclined to doubt whether they are high enough to stimulate interest in production and feeding or prevent the return of black markets.

The new maximum prices on livestock, to become effective at the slaughter level on September 1, were formally recommended by Secretary of Agriculture Clinton P. Anderson and accepted by the Office of Price Administration.

The Secretary recommended to the Price Administrator the following levels: Hogs—ceiling price, Chicago basis, \$16.25 per cwt.; Cattle—overriding ceiling, Chicago basis, \$20.25 per cwt., with maximum stabilization ranges of \$19.25 on Choice, \$17.75 on Good, and \$13 on Commercial grades; Lambs—ceilings on dressed lamb which would reflect about \$19 per cwt. alive, Chicago basis.

(The American Meat Institute commented that "the recommended ceiling prices on livestock will be a disappointment to producers because they are much lower than prices they have been able to obtain both recently and prior to June 30. While the new livestock ceilings may stimulate production more than the old ceiling prices, much depends on the future price of feed grains, which are not under price control, and the relationship between the price of feed and the price of livestock. On the basis of past experience, it is questionable whether the recommended new average retail price ceilings will be sufficient to prevent return of the black market. We hope the OPA will be able to enforce the new ceilings, so that meat will not again flow through illegal channels. It should be emphasized that the increases are increases over the old OPA prices, at which little meat was available in legal channels to the average consumer.")



C. P. ANDERSON

In announcing this action, Secretary Anderson said that these prices were being set in order to carry out what the Department regards as a clear mandate from the Congress.

"Congress," he said, "when it passed the Price Control Extension Act of 1946, made clear its intent in these words, "it is

hereby declared to be the policy of the Congress that the Office of Price Administration and other agencies of the government shall use their price, sub-



THEY PASSED SENTENCE ON MEAT PACKING INDUSTRY

Members of the decontrol board appointed by President Truman are, left to right, Roy L. Thompson, chairman, George H. Mead and Daniel W. Bell, former undersecretary of the treasury. They recently ordered price ceilings restored on livestock and meat, soybeans and cottonseed products. (Acme Photo)

sidy and other powers to promote the earliest practicable balance between production and the demand of commodities under their control.' The act further provides that 'when the Secretary of Agriculture determines that maximum prices applicable to any agricultural commodity, which is in short supply are impeding the necessary production of such commodity, he may recommend to the Price Administrator such adjustments and such maximum prices as the Secretary determines to be necessary to attain the necessary production of such commodity.

"There is a further provision reading: 'Within ten days after receipt of any recommendation... for the adjustment of maximum prices... the Price Administrator shall adjust... such maximum prices in accordance with such recommendations.'

"After full hearings, the Price Decontrol Board on August 20 announced its decision that livestock and meats should be subject to price control and that the supply of meat has been and would continue to be in short supply in relation to demand at reasonable prices. In view of the findings of the Decontrol Board and the intent of Congress as declared in the Price Control Act, it is the decision of the Department that if ceilings are restored at the June 30 levels such an action will im-

pede obtaining the necessary production of livestock and meat. vious f

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"The announced maximum hog prices are calculated to improve production. The records for 45 years show that when the corn-hog ratio drops below 12.8 in the country as a whole, or below 13.7 in the North Central States. there is little if any chance for an increase in pork production the following We have previously estimated that the second quarter of 1947 is likely to be a critical one as far as meat production is concerned. We have therefore calculated a maximum hog price based upon the corn-hog ratios listed above which call for a price of \$16.25, Chicago basis.

"While the hog price is slightly above parity requirements, it represents a substantial rollback from the levels which have prevailed during most of the period of uncontrolled prices through July and August when average weekly prices reached \$23 and when extreme highs of \$25 or more have been reported. The rollback is therefore about 30 per cent."

As evidence that attention will need to be paid to the expansion of live-stock production, the Secretary cited the experiences at markets during recent days when the liquidation of livestock has been rapid.

"At Indianapolis on Friday, August (Continued on page 24.)

els Marhoefer Broadens Field by Plant Expansion

With the very recent completion of a new plant addition that adds two new coolers, a boning room, skinning room, dressing room and executive offices to its previous facilities, Jacob R. Marhoefer & Sans, Inc., Chicago sausage manufacturer, has taken a further step in a broad program of plant expansion.

When the concern started in business in 1942, it took over an existing plant and business which was then producing about 15,000 lbs. of sausage weekly. Company officials immediately laid out a program of rehabilitation and modemization which began with the installation of new equipment and rearrangement of existing departments. New Jourdan Process Cookers and three new cooking vats were installed, three Atmos automatic smokehouses were added, new Globe and Randall sausage stuffers, stainless steel Globe stuffing tables, sausage shower, and Buffalo grinder and silent cutter were added.

Previous to the completion of the present addition, the concern carried a straight sausage manufacturing business, together with the curing and smoking of hams, bacon and other pork cuts. Sausage materials were bought in barrel lots and hams, loins, etc., were purchased as cuts. Addition of new coolers, with the new skinning and boning room, enables the concern to buy all beef and pork in dressed carcass form and to achieve better results and certain economies. All boned beef and pork used in sausage manufacturing, which now totals about 100,000 lbs. weekly, and in the weekly production of about 30,000 lbs. of cured and smoked meats, as well as that sold in connection with the concern's new meat wholesaling activities, are handled and made ready for processing in the beef and pork departments.

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With the addition of the new facilities, existing departments were converted or rearranged for greater efficiency. Two small coolers were converted into shipping and packing coolers, and a general rearrangement effected that provides for a straight-through flow of materials, product in process, and finished product. Overhead rails running continuously through and between all departments are used for

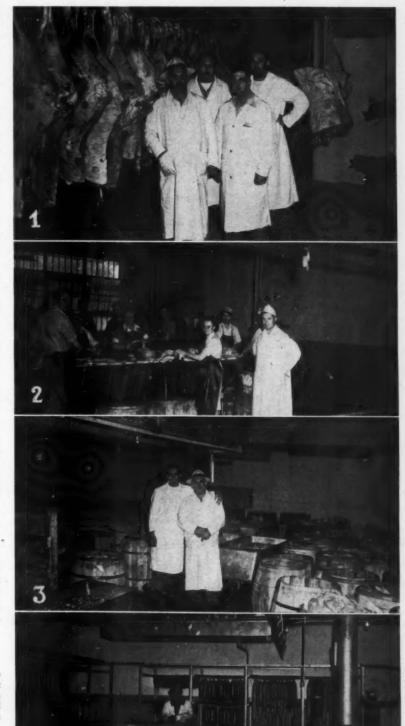
(Continued on page 19.)

PLANT AND EXECUTIVES

l: The company handles a line of top buther cattle. Shown in the cooler (left to right) are J. R. Marhoefer, president; Eric Marhoefer, plant superintendent; Al Kloepfer, beef and pork superintendent; and Vince Petti, cutting foreman.

2: James Simonis, sausage room superintendent, presides over a three-table layout. 3: Fred P. Marhoefer, office manager, and J. R. Marhoefer in the curing cellar.

4: William L. Marhoefer, secretary-treasurer, has charge of shipping.



New Meat Ceilings

(Continued from page 11.)

trol Board to restore price controls and subsidies on livestock and livestock products. Feeder subsidies on top grades of cattle will not be reestablished and the subsidies formerly paid directly to producers and feeders of sheep and lambs will also be discontinued.

The payments of subsidies for the livestock slaughter program will require not more than \$400,000,000 of the total of \$869,000,000 authorized for general subsidy purposes under the Price Control Extension Act of 1946. The meat subsidies will continue at the June 29 rates, but in accordance with limitations fixed by the Board they will be cut in half by January 10, 1947. On April 1, 1947, subsidies will be removed entirely, in accordance with the provisions of the Price Control Extension Act.

Livestock prices fluctuated rather widely this week and there was little evidence of any attempt to adjust either live or product values on an orderly basis back toward prospective ceiling levels. Weakness did develop late in the week with the hog top dropping to \$19.50 and the average to \$18.50 at Chicago, but some cattle sold on that date \$10 above the September 1 ceiling level. It was very apparent during the week that packers were keeping their coolers clean of about everything but the sawdust, with much product being sold fresh which is ordinarily cured or otherwise processed.

Eager buyers seemed to be willing to take meat and fats off packers' hands at "free" levels, apparently feeling that product in the hand was much better than beating the bushes for it at much lower prices. Lard, for example, was eagerly sought by bakers and others who use it in manufacturing, and late in the week was selling from 33c to 38c. It is probable also that hotels, restaurants and others who use meat and had storage space available were buying for the lean months ahead.

EXPORTS OF ARGENTINE HIDES ARE SMALLER

Exports of cattle hides from Argentina from January. 1 through June 14, 1946, totaled 1,145,000 wet and 90,000 dried hides, according to unofficial estimates. In the comparable series a year earlier, the exports were 1,376,000 wet and 60,000 dried hides for this period. About half the exports this year were to the United Kingdom and 7 per cent to the United States, with the remainder going to European countries.

Following an increase of 15 per cent in the ceiling price on frigorifico hides on May 9, the trade moved forward at the higher price until May 18 when the government export control department suspended the issuance of all export permits for hides, skins and leather products.

Livestock Finishers Are Bitter Over Reinstatement of Ceilings

THE decision of the Decontrol Board to reinstate price ceilings on meat animals, and the lack of definite information on the levels of those ceilings, has created greater turmoil in the livestock feeding branch of the meat industry than anything on record. This week saw the greatest overall liquidation of meat animals ever witnessed at this season and the potential meat supply for future months has been damaged beyond repair, according to members of the industry.

The liquidation of cattle marked a new all-time high in selling for this time of year (except during drought) with string after string of stock marketed that should have had another three to six months feeding. Cattle that had been taken out as feeder stock as recently as 30 to 60 days ago were being unloaded since finishers are certain that there can be no profitable margins in this business as long as cattle prices are under government control. Most of the stocker and feeder cattle returned to feedlots during the summer months were bought at costs very close to the old and probable new ceiling levels, and it would be a losing proposition to finish them on present high-priced grains and supplement

Hog Selloff Heavy

Selling of hogs was also at record levels for the season. Not only did the unloading include finished hogs of all descriptions, but bred sows and feeder pigs weighing well under 100 lbs. were also marketed in volume. Ordinarily, the light pigs would have been bought to go out as feeder stock, but no such demand was in evidence and they were absorbed by killers. There are probably fewer finished hogs on farms following this heavy sell-off than in many, many years.

In interviewing some of the hundreds of farmers who accompanied their livestock to market this week the majority were bitter toward prospects

of having to operate under government controls again.

"I'm here with all the livestock I had on feed," said a farmer from Clin county, Ia., who sold two loads of steen and a load of hogs. "My steers were bought earlier this spring and I is tended to run them on pasture for the summer, then to the corn fields and faish them in the dry lot for the Christ mas market. But I'm scared of what might happen so I'm selling out. The cattle sold well above what I paid for them even though they were not faished and my hogs also made mos From now on it looks like I'll be a grain farmer. I can't afford to take a chanon what the government might do with this livestock business."

Black Market Bound

A western Illinois farmer express his contempt for the new controls this way: "We went along with the govern ment and price ceilings during the war because it was a patriotic thing to do. but the war is over now and we don't want and don't need controls. I'm here with the bulk of my cattle holdings, but I've still got a few back. If I can make more money by selling to the black market, that's what I'm going to de This cattle business is my bread and butter and I don't want anybody to take it away from me. A couple of my neighbors are in also and they feel the same wav I do."

One of the largest livestock feeders in Sangamon county, Ill., was also in early in the week, but came without his usual consignment. "It hurts me to see all these fine unfinished cattle going for slaughter, but I don't blame the farmer for being panicky. If he doesn't sell livestock now he may never get his money back. Me? I'm not worried. I'll sell to the highest bidder, f.o.b. my feedlots. You know what that means," he concluded.

It isn't only the farmer and feeder who is concerned with the recontrol (Continued on page 40.)

1561 NEW LOCKER PLANTS OPENED IN LAST YEAR

Despite difficulty in getting equipment and other materials, 1,561 new frozen food locker plants have been opened and put in operation throughout the country since last summer, according to reports from state agricultural extension services to the U. S. Department of Agriculture. There were 8,025 of these plants open and operating in July, with many others reported under construction in almost all of the states. In 1941 there were only 3,623 locker plants.

Using results of surveys by the Farm Credit Administration it is estimated that 1,875,000 farm families now are using frozen food locker plants. In addition thousands of town and eity people now are making use of locker plant service.

Iowa is the leading frozen food locker state with a total of 655 plants. Minnesota is runner-up with 525 plants. There are seven states with over 400 plants each. High-ranking locker plant states include California with 438; Illinois, 450; Kansas, 340; Nebraska, 345; Okishoma, 299; Oregon, 325; South Dakota, 315; Texas, 402; Washington, 495, and Wisconsin, 473.

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MEMPHIS, TENN.

AMERICA'S FINEST SEASONINGS

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CIO UNION FILES 30-DAY FORMAL STRIKE NOTICE

Ralph Helstein, president of the United Packinghouse Workers of America (CIO) has announced the filing of a 30-day strike notice against Armour and Company, Cudahy Packing Co., Swift & Company and Wilson & Co. He said that the filing of this notice should not be regarded as necessarily indicating that a strike will occur in the industry, but that it is a formal step taken in accordance with requirements of federal law.

Union contracts with the packers ex-

pired August 11 and preliminary negotiations have been going on for several weeks. Major union demands for inclusion in new contracts are:

- 1. Guaranteed annual wage to each employe for 52 weeks employment, based on a 40-hour work week at standard rate of pay.
- 2. Minimum wage for common labor, male and female, of \$1.00 per hour, with all male and female employes presently receiving above common labor given the same increase as common labor.
- Cost-of-living bonus to be paid on the second pay period of each month, and based on a formula not yet established.
- 4. Social security fund to be established with monies contributed by the companies (amount and method not yet established) for the purpose of providing employes and their dependents with medical, surgical and hospital care.

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5. Severance pay for any employe who leaves the company for just cause, or whose employment is terminated by the company, would be a lump sum amount, to be determined by employe's length of service in accordance with a schedule set up by the union.

WAREHOUSEMEN ALLOWED FREEZING CHARGE BOOST

By Order 4 under Section 7 of MPR 586 (freezing and delivery charges) the Office of Price Administration is allowing cold storage warehousemen to make certain increases in charges for freezing and delivery. The order became effective August 23.

Warehousemen who have been performing freezing service without charge, or whose present maximum rates for freezing are less than 10c per 100 lbs. gross weight, may charge a maximum of 10c per 100 lbs. gross of the product frozen. A maximum charge of 50c may be established for each delivery or transfer order against each lot or part-lot in storage. This fee may be in addition to usual charges for handling in and out of storage. Warehousemen who raise their prices must file supplements with OPA.

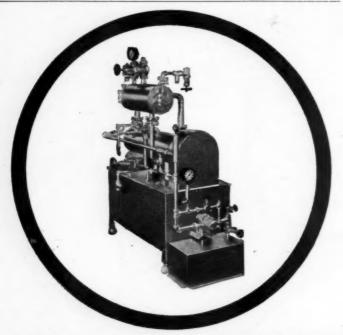
RESELLERS GET GREATER MARKUPS ON EQUIPMENT

Resellers' ceiling prices for mest packing and poultry processing machinery and equipment may now be raised 8.5 per cent to reflect the full percentage markups of recent increase in manufacturers' maximum prices, the Office of Price Administration asnounced this week. The increase, effective August 23, is required by a provision of the Price Control Extension Act of 1946 that distributors must be allowed the average current costs of acquisition plus the average percentage markup in effect March 31, 1946.

At the same time OPA announced that resellers would be allowed to increase their markups on other types of industrial equipment, including gears, pinions, sprockets, speed reducers and chains 13 per cent and gear motors 18 to 27 per cent; fans and blowers 9 per cent for fractional and 14 per cent for integral horsepower motors; and steel power boilers and equipment 16 per cent.

IMPORT TANKAGE CONTROLS

Removal of import controls on animal tankage, fish meal, poultry and 24 other commodities, effective August 15, was announced recently by the U. S. Department of Agriculture. Action was taken by Amendment 14 to WFO 63.



Lard Processing ENCIRCLED

The VOTATOR "surrounds" all the elements of lard processing, takes care of them as a single job. Chilling, plasticizing, aeration are synchronized in a continuous operation. Everything takes place under cover. Contamination and the atmospheric variables are excluded. The entire processing sequence is under mechanical control.

Consequently, wherever it is installed, the VOTATOR breaks records

for top-quality results at high speed. In less than 18 square feet of floor space, the model illustrated processes 3000 to 4000 lbs. of uniformly pure, white, smooth, creamy lard per hour.

The Girdler Corporation, Votator Division, Louisville 1, Ky. District offices: 150 Broadway, New York 7; 2612 Russ Bldg., San Francisco 4; 617 Johnston Bldg., Charlotte 2, N. C.



A CONTINUOUS, CLOSED LARD PROCESSING UNIT

VOTATOR-T. M. Reg. U. S. Pat. Off.

RESUME GRADING FOR ALL MEATS ON SEPTEMBER 1

Starting Sunday, September 1, all dressed beef, veal, lamb and mutton sold by slaughterers must be federally graded.

The Director of Economic Stabilizatism has issued Directive 131 which reimposes all grading requirements which were in effect prior to the end of price control on June 30.

The Department of Agriculture will return its graders to work as rapidly as possible. However, the USDA cannot resume grading in any plant until the slaughterer has requested such grading. Packers should submit requests for resumption of grading to the USDA immediately.

Those slaughterers in sparsely settled areas, where the services of a federal grader are not always available, and who therefore have held permits from the Department of Agriculture to self-grade their dressed meat, should immediately request reinstatement of those permits for self-grading.

Marhoefer Expands

(Continued from page 15.)

transporting materials and product, with hand handling minimized.

J. R. Marhoefer sales territory includes the northern half of Illinois, with regular and consistent coverage by salesmen. The company operates seven of its own trucks over a radius of about 50 miles from the plant, and the balance of the territory is served by shipments via independent truckers. About 45 peddler trucks covering Chicago and surrounding areas are also served by the concern. All products are sold under one of two brand names, Rose-Ann and Richmar, and all meats are cartoned, packaged or identified. The company makes a regular effort to provide handsome and effective point-of-sale display material for retailers.

J. R. Marhoefer is president of the concern; James Simonis, sausage super-intendent, is vice president, and Wm. L. Marhoefer is secretary-treasurer. Eric J. Marhoefer, the plant superintendent; Fred P. Marhoefer, office manager; Vincent Petti, cutting foreman, and Al Kloepfer, beef and pork superintendent, complete the executive and supervisory staff.

SCHOOLS FOR GRADERS

Turkey grading schools for 1946 will be held in 18 states between August 28 and October 29, the U. S. Department of Agriculture has announced. The schools will be conducted for student graders who will become eligible to operate under a federal license if they pass written and practical examinations following the course of instructions.



Sanilite is a simple, easy, economical and SURE method of eliminating mold, and slime, cutting operating costs, reducing shrinkage and assuring discriminating customers of your desire to provide the best of equipment for their protection.

Sanilite is a waterproof fixture sealed against the humid conditions met in refrigerated rooms and boxes. Your insurance against breakdown and resultant meat losses. It is equipped with a standard General Electric Germicidal lamp, the result of years of experiment in the General Electric Laboratory. Replacements can be purchased from your local electric shop.

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"The Man Who Knows"



"The Man You Know"

They are using the NEVERFALL coming 3-Day Ham Cure to make a product so good that it will hold the loyalty of uniformers against the keen competition to come.

When used in accordance with the recommended procedure, NEVERFAIL

When used in accordance with the recommended procedure, NEVERFAIL produces a perfectly cured ham. It develops a full-bodied, genuine, old-fashioned ham flavor, with no trace of the "porky" taste sometimes left by other short-time cures. At the same time, NEVERFAIL creates an even, appetizing pink color, and produces a meat texture which is tender and juicy but never soggy.

As it Cures it Seasons

NEVERFAIL is a combined curing and seasoning compound. A special blend of the choicest spices is incorporated with the curing salts. The seasoning therefore goes in with the cure, penetrating every morsel and fibre of the meat. The result is an extra goodness . . . a distinctive spicy aroma . . . which has never been duplicated.

Production Economies Too!

Remember that NEVERFAIL also gives you the efficiency of reduced processing time . . . enables you to cure more hams with your present man-power and curing facilities. As a prepared, ready-to-use cure NEVERFAIL further cuts production expense because it puts your material cost on a fixed basis . . . eliminates the variable rising labor cost involved in mixing your own curing preparation.

Act now to safeguard your present and future profits. Write for complete information.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

- Pat Brennan, canned meats department superintendent at Armour and Company, Chicago, recently returned from a 7,000-mile flying trip to his home town in Ireland, where he held a reunion with his mother, father, four sisters, two brothers, and ten nieces and nephews. He noted a peculiarity of the Irish in cutting a side of bacon with the loin attached and frying it for breakfast.
- J. M. Foster, vice president in charge of operations at John Morrell & Co., Ottumwa, Ia., this week announced a promotion and an addition to the company's supervisory staff. William E.



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E. M. FOSTER

Evitts, who joined the organization in 1942 and was formerly assistant chief engineer in the mechanical department, has been promoted to assistant to R. W. Ransom, superintendent of construction and technical operations. He has been replaced in the mechanical department by Eugene M. Foster, who recently joined the company after three years in the U. S. Navy.

- E. F. McCarthy has been appointed manager of the Cudahy Packing Co. branch at Passaic, N. J., succeeding J. F. Doersam, who has resigned.
- Herbert W. Keefer, of the general superintendent's office, Swift & Company, Chicago, recently returned from a three week vacation trip to Fredericksburg, Va., and Ocean City, Md. He was accompanied by his wife and daughter.
- At the first regional training conference of the Refrigeration Research Foundation, Inc., held at Hershey, Pa., August 19 to 21, S. C. Rogers of Swift & Company led the discussions on meat storage. These dealt with handling, freezing and refrigerated storage of meat. The conference was conducted essentially as a training school dealing with problems of cold storage for commodities and was the first of a series

of regional meetings designed to develop sound cold storage practices. Representatives of cold storage warehouse companies, refrigeration equipment manufacturers, and technologists were among those attending.

- Rudolph Frey, Inc., meat processing firm at Buffalo, N. Y., is installing an automatic gas-fired boiler to replace a coal burning unit, adding a new cooler, Griffith smokehouse and Jourdan process cooker.
- An animal by-products plant which will produce grease, tallow and proteins for mixed feeds is being constructed near Redmond, Ore., by Harry Bexhymer and David Myers.
- Henry Minton Huls, 72, retired employe of Swift & Company and formerly associated with other meat packing firms, died recently at Columbus, O.
- A fire of undetermined origin recently caused damage estimated at \$25,000 to the main building of the Keeton Packing Co., located just east of Lubbock, Tex. Claud Keeton, owner, who discovered the blaze when he left the office to go home, said that the fire will delay re-opening of the plant, which was almost ready for operation following a \$75,000 blaze last March, for at least 30 days.
- Carl P. Ingleman, formerly with the Cleveland Stock Yards Co. and recently released from the U. S. Army, has been appointed manager of the Stockton Union Stockyards, Stockton, Calif. He replaces T. E. Rochford, western division manager, who was transferred to headquarters at San Francisco.
- Packing plants to produce livestock products which Arkansas people will buy and consume are needed to put the state's livestock industry on a solid foundation, Governor Laney told the Greater Little Rock, Ark., Chamber of



TWO BUSY BUYERS

Lee Throckmorton and Al Lewis, cattle buyers for Swift & Company at the Kansas City, Mo., stockyards. Both buyers were formerly connected with the Chicago plant before being transferred.

Commerce at a recent luncheon at that city. "We need to establish packing plants so that there will be a steady market for Arkansas livestock," the Governor said, looking ahead to the time when the state will have to compete in lower livestock markets.

- E. G. Buchsieb Co., Columbus, O., is building a new plant in that city to slaughter and process horse meat for shipment by UNRRA to Europe. Operating under the name of Midwest Meat Packers, the new plant expects to reach full scale processing of 50 to 100 horses daily soon after opening.
- The negotiating committee for the United Packinghouse Workers of America, CIO, has rejected an offer of five-cents-an-hour increase by Canada Packers, Ltd., W. Toronto, Ont., Canada, and Burns & Co., Winnipeg, Manitoba, Canada. A spokesman for the union said the decision was made after a meeting with representatives of the two companies, whose employes had arranged to take strike votes.
- J. F. Irvin, manager of the Fargo, N. D., branch of John Morrell & Co. for 26 years, retired recently. He has been succeeded by John Fiscel, former beef salesman at the company's St. Paul branch.
- Eric Wilson has announced plans for construction of a \$20,000 refrigerated food and meat locker plant at San Anselmo, Calif.
- A \$100,000 meat packing plant will be erected at Watertown, N. Y., by Aaron Levine. The plant will be the first in recent history to locate within the city limits.
- C. S. Beall, of AMI's Chicago general office staff, and E. W. Stephens, new director of the Institute's western office, with headquarters at San Francisco, Calif., recently completed a trip through the southern California area to renew acquaintances and establish contacts with industry members.
- A new rendering plant, in the process of construction at Elma, Wash, by Howard Sarff and E. E. Potts, is expected to be in operation by early September. Potts will be manager of the firm. Sarff, who is co-owner of the Seattle Rendering Co., Seattle, Wash, and H. Potts, brother of the manager, will have charge of the transportation end of the business.
- J. H. McMurray, of Puyallup, Wash., has been elected manager of the Western Washington Fair. The organization is planning the first regional exhibition since the war which will feature a grand livestock showing. Mc-Murray succeeds A. E. Bartel, also of Puyallup.
- Following a two-day walkout of United Packinghouse Workers, CIO, at

the Carl Roessler Co., New Haven, Conn., the company has asked the state labor relations board to conduct an election at the plant to determine the matter of union certification. The workers had returned to their jobs after the company agreed to a check of payroll cards, but the check failed to satisfy the company that the union should be certified as bargaining agent.

 Alfonso G. Tallman, 64, retired meat packer, died recently at his home in Salt Lake City, Utah. He had been associated with Nukolls Packing Co. of Pueblo, Colo., for 20 years and later was with Palace Meat Co. of Salt Lake City.

 More than 1,000 farmers, cattlemen and breeders recently attended the opening ceremony at Owens Brothers Stock Yards, Texarkana, U. S. A. The opening of the yards will give the area a local competitive market for its livestock.

• Monticello Locker Co., Monticello, Ill., recently received permission from the city council to construct a slaughtering plant on the present site of the firm, subject to compliance with the building code and approval of the city building inspector.

• Injunction proceedings against the Chester Rendering Corp., Chester, N. Y., have been withdrawn by the New York State Department of Health. Complaints against the firm for alleged violations of public health regulations will be upheld pending the company's fulfillment of a promise to comply with laws as quickly as possible. Temporary measures have been taken and officials of the company are drawing up plans and specifications for a complete new system to be submitted to the health department.

 A \$32,000 slaughtering plant is reported under construction near New Germany, Minn., by N. Rachnar, who operates a number of food stores in the Twin Cities.

● The current vacation season found Walter Luer of Luer Packing Co., Vernon, Calif., spending a vacation in the Canadian Rockies; Ben W. Campton, managing director of Meat Packers, Inc., Vernon, Calif., and Mrs. Campton recently returned from a trip to Lake Arrowhead, and Nathan Morantz, president of State Packing Co., Vernon, Calif., vacationing in the Pacific Northwest.

• R. M. Owthwaite, John Foster and Ben Libert acted as official hosts for John Morrell & Co., Topeka, Kans., at the company's annual picnic given recently in honor of the Rotary Club of Topeka at the Morrell pavilion on the Kansas Free Fair grounds.

• H. S. Mitchell, director of laboratories for Swift & Company, Chicago, was recently elected chairman of the technical committee of the National Soybean Processors Association for the 1946-47 season. He has been a member of the committee for a number of years.

• Karl Seiler, 80, founder and former president of Karl Seiler & Sons, sausage manufacturing company of Philadelphia, Pa., died at his home there on August 22. He had been retired since 1934. Mr. Seiler came to this country from Germany in 1888 and eight years later, in partnership with his two brothers, established the meat firm. In 1920 his two sons, Walter and Karl, jr., replaced the brothers, now deceased, and have operated the company since Mr. Seiler's retirement.

• R. B. McCoy's Frisco Packing Co., Oklahoma City, Okla., which opened last September and is reported to be expanding rapidly, is the third federally inspected meat firm of that city. The others are Armour and Company, and Wilson & Co.

• A new building will be erected at San Jose, Calif., to house the Kaufman Meat Co. The building, designed by Mario Ciampi, will be one story high and will cost an estimated \$100,000.

• Henry Vetterl, 54, founder and president of the Crown Hotel and Restaurant Supply Co., Pasadena, Calif., died recently in that city. He was a charter member and active director of the Associated Meat Jobbers of Southern California.

 Despite burnt pastures, a result of the blistering hot sun and dry weather, southwest cattlemen in most Kansas counties held their annual beef tours last week. The tours were the first in four years as they were discontinued during the war. Scheduled to attend most of the tours were Dr. A. D. Weber, head of the animal husbandry department at Kansas State university; Phil Ljungdahl, beef specialist at the college; A. G. Pickett, livestock marketing economist; Harry Floyd, editor of Kansas Stockman magazine, and Will J. Miller, Kansas livestock sanitary commissioner.

• Herman R. Wallace, 65, retired owner of Wallace Brothers Packing Co., Joplin, Mo., died recently in that city. Mr. Wallace and his brother Will Wallace, partner in the firm, sold their plant recently.

• E. G. James Co. has moved to new and larger quarters in the Board of Trade bldg., 316 S. LaSalle st., Chicago. The company's offices have been located in this building for the past four years. According to E. G. James, president, the expansion enables the firm to improve its service to the meat packing industry. He said that the printing department has been enlarged and that the company now has a double switchboard to take care of the increased number of telephone calls.

• Rabbi Moses Lipschitz, 70, associated for 44 years with the Philadelphia Dressed Beef Co., Philadelphia, Pa., died recently at that city. He was said to be the oldest living Shochet, ritual slaughterer of cattle according to the Mosaic code.

• Robert Frazer, regional Labor Relations Board director, has announced that a run-off election will be held among workers at the St. Louis Independent Packing Co., St. Louis, Mo., between the plant independent union and the United Packinghouse Workers

Union, C.I.O. In the first voting, the independent union received 467 votes to the CIO union's 407, with 281 votes for AF of L and 13 for no union representation.

• Fred Kneller, former assistant superintendent of the beef kill department at Armour and Company, Chicago, has been appointed superintendent of the department, succeeding James Williams, who recently retired.

 Sherman G. Smith, owner of the Sherman G. Smith Commission Co. in Chicago, died recently at his home in that city.

• A. P. Hurwitz, formerly manager of the Cudahy Packing Co. at Shreveport, La., has been named manager of the company's South Chicago plant, succeeding E. D. MacManus, who has re-

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A. HURWITZ

signed. Hurwith has been with Cuda hy 26 years. Starting as a steck clerk at Des Moines, Ia., he later served in branches at Aurora and Elgin, III., Clinton and Davenport, Ia., and Beaver Falls, Pa. He was assistant a u ditor in the Pennsylvania and Atlanta territories

and served at Washington, D. C., New Orleans, Memphis and Havana, Cuha. He was promoted to the position of branch manager at Havana, was later transferred to Memphis as assistant manager, then to New Orleans, and in 1943 was named manager at Shrevaport. Hurwitz is succeeded at Shrevaport by F. L. Teer, formerly of the Memphis district office.

• William A. Moody, 86, president of Moody Commission Co., St. Louis, Mo, and former president of the National Livestock Exchange and of the St. Louis National Stockyards, died August 23 in St. Mary's hospital, E. St. Louis, Ill. Mr. Moody, who was also a Democratic party leader in southern Illinois, is survived by his daughter and two brothers.

• Arthur Peine, general manager of the Perry Packing Co., Manhattan, Kans., and former professor of history and economics at Kansas State College, was the guest speaker at a joint meeting of the Chamber of Commerce and Lions Club held at Abilene, Kans., recently.

• Members of the Bazos County Coperative recently opened a new experative freezer locker and abattoir at Bryan, Tex., it has been announced by George Cargill, manager. A total of 504 lockers were installed, and the abattoir is equipped to handle 75 head of cattle 100 hogs and 60 sheep daily. Farmerowners of the co-op point out that the plant was built without recourse to government loans. Approximately \$80,000 in cash was raised by sale of stock and a year's rental in advance was obtained from the patrons.

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USDA Explains Stand

(Continued from page 14.)

23," he related, "75 per cent of the record hog receipts for that day of the week were reported at weights under 180 lbs. At East St. Louis, for the first time in years, the average weight of all butcher hogs was under 200 lbs. The average weight at that market is the lightest in years and is within 1 lb. of the lightest on record. At Sioux City, Iowa, more than 60 per cent of the receipts during the past week were sows. At interior packing plants in Iowa and Southern Minnesota, an unusually large proportion of hogs marketed were spring pigs weighing under 200 lbs.

"Large numbers of cattle have also been coming to market during the past several days lacking in weight and finish. Salable receipts of cattle at the 12 leading markets on Monday, August 26, were the largest for any day since 1934, when large numbers of cattle were liquidated because of severe drought.

"Marketings of unfinished cattle and hogs, resulting from uncertainty about ceiling levels, have already been so extensive as to curtail considerably our meat supply in future months. Many of the cattle and hogs marketed in the past several days normally would have been fed to usual slaughter weights and marketed this fall and next winter. It is true that the increase in marketings

represents an addition to our current meat supplies, which were already resonably satisfactory. From the standpoint of future meat supplies, however, the present weight of the animals now being prematurely marketed has been lost.

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"This rapid liquidation is already alarming. If continued, it can well be disastrous. The whole situation clearly emphasizes the urgent need for price levels which will be a stimulus for future production, rather than levels which would impede production.

"The cattle price recommended also represents a substantial rollback. While the maximum stabilization range for choice cattle is \$1.75 above the June 30 ranges plus the feeder subsidy, the new overriding ceiling of \$20.25 is substantially below the recent top quotations. Cattle reached an extreme of \$30 and sales above \$26 were frequent.

Feeders Need Encouragement

"The Department recognizes the need for large beef production. It must take into consideration that the average price of feeder steers has been running approximately \$2 higher than a year ago. Cattle feeders cannot be persuaded to purchase these animals and put them in their feed lots unless there are overriding ceilings and stabilization ranges which will repay them for their feeding costs.

"If the price structure is favorable, farmers should expand their livestock and meat production during the coming months so that the meat situation may be improved. The present prospects for the production of corn are excellent. The total production of corn and other feed grains will be of record proportions. These feed supplies could form the basis for increasing the production of livestock and meats, but if the price of cattle will not permit them to move into feed lots, the nation is certain to be short of beef through this winter and next spring.

"Expansion in cattle feeding during next winter and spring can be obtained only if large numbers of range cattle are purchased by Corn Belt feeders for finishing in feed lots. With current prices of feeder cattle and sales of com now being made for future delivery, the prices provided for the better grades of slaughter cattle under the regulations in effect on June 30 would make feeding operations very unattractive for corn belt farmers. Under these circumstances, thin western range cattle would be sold for slaughter in large numbers this fall instead of going to the feed lots. The end result would be a very small supply of beef available for consumers next winter and next spring. It is to help correct this situstion that the Department recommen an overriding ceiling slightly higher than that in effect on June 30, though much lower than recent record sales

"The Department cannot do otherwise than take at face value the declaration of decontrol policies carried in the Act extending price control.



FLASHES ON SUPPLIERS

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v. D. ANDERSON CO.: The Cleveland manufacturer of oil and crackling expellers and steam traps, has published a 30-page booklet designed to give customers in the field which it serves a clear picture of the company's organization, its executive personnel and products.

The brochure traces the firm's history from 1885 when Valerius D. Anderson, as a young man, was working in a tin shop at Milton, Wis., making, and peddling door-to-door, tinware and hoops for fashionable ladies' skirts. It describes his many enterprises and moves leading to the erection of a small shop in West Cleveland and the subsequent development of the expeller and steam trap, and manufacture of the first successful expeller to be recognized by packinghouses, in 1900.

The booklet explains the work of the various departments in the large, well-equipped plant which now stands on the site occupied by the first small shop. An outline of the expeller pressing process, plus photographs and descriptive data of the machines, is given, as is the story of the development and working of the Super-Silvertop steam trap. Photographs of Carl W. Zies, president of the firm, and other key executives are contained in the book.

FEARN LABORATORIES, INC.: This firm, which manufactures special



BASIC OPENING NEW WEST COAST PLANT

A complete new plant in Oakland, California, to expand its activities and speed up service to western meat packers and canners has been announced by Basic Food Materials, Inc., Cleveland. According to Ray F. Beerend, president of Basic, the new plant will begin operating in October and its proximity to foods and processing centers will shorten delivery time of seasonings and food materials and assure buyers "mixer-fresh" products.

Located on a railroad siding and near leading truck terminals, the new plant will contain 11,000 sq. ft. of floor space for manufacturing, warehousing and offices. The new unit will also maintain a complete laboratory for quality control, product development and customer service.

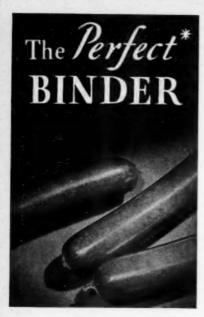
J. Robert Locke, now in charge of production at the Cleveland plant, will assume a similar position in Oakland. Heading the sales staff will be Joe Jenks, west coast representative of Basic.

ingredients for sausage manufacturers and processors, recently held a five-day meeting of its executive and sales staffs, totaling 40 men, at French Lick Springs hotel, Indiana. The meeting was under the direction of Joe Kleckner, sales manager, and was held to discuss the concern's fall sales and merchandising plans and the merits of Fearn prod-

ucts. In addition to practical operating discussions conducted by Mr. Kleckner, speakers included C. B. Hill, Fearn president; Dr. Henry Gorcica, the concern's chief chemist who discussed scientific formulation and product application; and Guy C. Smith, Chicago management engineer with wide experience in the food field.



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FOR WIENERS, BOLOGNA, SPECIALTY LOAVES because



The "meat-like" protein of Soy Flour improves texture and slicing quality by blending each little meat and fat particle together.

Soy adds food value—protein—at the same time its better blending properties hold freshness—and improve the quality.





Write for Free Sample. Try a test batch. See for yourself what SOY, the "perfect" binder, will do for you.

Special X SOY FLOUR Meatone GRITS

Write for FREE Samples

SPENCER
RELLOGG
AND SONS, INC.
PREATUR SO. JULINOIS

RESERVE HOTEL ROOMS NOW!

The Stevens hotel, Chicago, where the AMI's 41st convention will be held, September 30, October 1 and 2, has announced that it will not hold rooms for Institute members after September 9 because it must open its books on that date to be assured a full house. The hotel has reserved a block of rooms for members and associate members of the Institute. All suites reserved for hospitality headquarters have been taken, the hotel reports, but it is still holding about 200 bedrooms.

REPORT ON INFORMATION MANUALS FOR EMPLOYES

Material that might assist executives and personnel managers in planning or revising a company employe manual is contained in the report, "Information Manuals for Employes," recently prepared by the Policyholders Service Bureau, Metropolitan Life Insurance Company. This illustrated review, which includes a number of excerpts from various company publications, is based on an analysis of 132 manuals of 119 companies in the United States and in Canada.

One feature of the report is a section devoted to the essential contents of an information manual, dealing with organization of the material, introduction of the handbook, suggestions on its table of contents and index, the story of the company, and on other matters for the instruction of the employe. This section also includes a list of contents of 130 information handbooks.

Another division of the study examines the steps taken to make the manual attractive and readable—in terms of appearance and size, the style in which it is written, the title and the cover. There are suggestions included on ways of distributing the handbook.

A copy of this report is available to executives who request it on their business stationery. Address: Policyholders Service Bureau, Metropolitan Life Insurance Company, 1 Madison avenue, New York 10, N. Y.

USDA Seeks 15 Million lbs. Special Export Margarine

The U. S. Department of Agriculture has announced that invitations for bids on 15,000,000 lbs. of oleomargarine, to be made from coconut oil in view of the improved supply of this oil, have been issued by the Production and Marketing Administration to meet export requirements. The oleomargarine will be manufactured with coconut oil from Philippine copra and will be sold only to the government to meet foreign commitments.



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THE QUALITY TRADE MAR



For Grinder Plates and Knivesthat Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES
C-D SUPERIOR KNIVES

B. & K. KNIVES all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

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20-MILL PLASTIC

An Outstanding New Product

AMAZING DURABILITY

Laboratory test and actual use show this special plastic 10 times stronger than cloth. Won't tear!

Costs only about 1 cent a day

BLACK-12 Mill Plastic

BLACK—Conted Neeprene 27 x 36. \$12.90 per dox. 30 x 36. 14.00 per dox. 36 x 40. 18.33 per dox. 36 x 44. 20.50 per dox.

Fuil Length Sleeves \$12.90 per dozen pair Leggings, Hip Length \$23.50 per dozen pair

BLACK or WHITE— Extra Heavy 28 Milli Plastic 27 x 36. \$12.90 per dox. 30 x 36. 14.00 per dox. 36 x 40. 18.33 per dox. 36 x 45. 20.50 per dox.

Full Length Sleeves \$12.90 per dozen pair Leggings, Hip Length \$23.50 per dozen pair

Basco-TEX Genuine Plastic Coated Aprons are the outstanding advance in protective clothing in years. They do not need laundering but are merely wiped off with a damp cloth. They save their small cost over and over again. They are light in weight and provide the utmost in wearing comfort.

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WHITE-4 Mill Plastic

MAROON — Ceated Neopreme 27 x 36	BLACK or WHITE— Extra Heavy 28 Mill Plastic 27 x 36\$12.90 per 30 x 3614.00 pei 36 x 4018.33 per 36 x 4520.50 pei Full Length Sleeves
\$12.90 per dozen pair Leggings, Hip Length \$23.50 per dozen pair	\$12.90 per dozer Leggings, Hip Length \$23.50 per dozer GO Minimum order 1 dozen

ORDER BY PHONE OR MAIL

CONSULT US FOR shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

Free Sample Swatch on Request

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Over a decade of experience on designing, engineering and building refrigeration products to meet specific needs in all fields of industry is behind every Kold-Hold product. This background of "know-how", geared to your needs, is your guarantee that you can "bank" on Kold-Hold products for complete satisfaction.

The decreased spoilage, increased pay loads, and reduced labor requirements bring large annual savings. The cost of the Kold-Hold refrigeration equipment thus becomes a deposit drawing high rates of interest. Here are your savings:

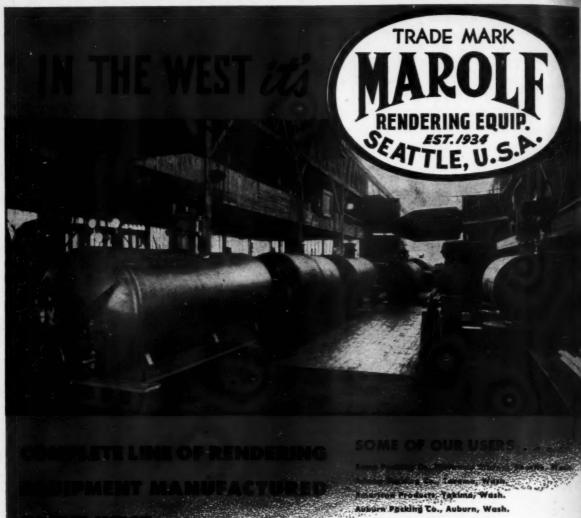
- *NO SPOILAGE In providing a cooler room on wheels Kold-Hold refrigeration eliminates loss from slime, loss of bloom and trimming. Kold-Hold delivers the meat fresher, untainted and hard.
- *GREATER PAYLOAD -- Kold Hold plates take up little space, leaving room for a larger payload. They protect your meat and insure its freshness throughout the longest trips by holding specified temperatures until day's
- *SAVE MAN HOURS-Undelivered meat need not be removed at night. A simple extension from your existing cooling system to the Hold-Over plates in the truck gives you a cooler room on wheels. This keeps your meat in prime condition overnight and eliminates many man hours that would be required to remove the meat, store it and later to reload the truck.
- *LOW COST OPERATION Kold-Hold truck refrigeration costs less than ice.
- *LAST A LIFETIME—Kold Hold plates will outlast your truck body. Kold-Hold plates installed in your old trucks can easily be adapted to meet the needs of your new equipment.



Write today for full information. Kold-Hold engineers will be pleased to recommend the equipment best suited for your needs.



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Dry Rendering Cookers (edible & inedible)

Hasher-Washer Combinations

Digester Tanks

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Hydraulic Presses 3-4-500 ton

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Blaine Fish Co., Blaine, Wash.

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Missoula Rendering Works, Missoula, Montana

Pacific Meat Co. Ltd., Vancouver, B. C., Canada

Seattle Packing Co., Seattle, Wash.

Seattle Rendering Works, Seattle, Wash.

Swift & Co., Spokane, Wash.

United Dressed Meat, Spokane, Wash.

Walla Walla Meat & Cold Storage Co., Walla Walla, Wash.

Marolf & Company
1600, 40th AVE., SEATTLE 22, WASHINGTON, U. S. A.

MERCHANDISING Ideas and Trends

Recent Survey Indicates Women's Ideas on Labels

That women pay close attention to labels on food packages is evident from the way they responded to the Market Basket Quiz sponsored by the Grocery Manufacturers of America, Inc., and amounced at their mid-year meeting. The report showed that women are making the same criticisms of packages that many food manufacturers have already taken into account in the redesign of packages.

The replies indicated that women rely heavily on the appearance of a package for their preferences and are likely to judge the quality of a product by the looks of the package. One woman said of the new Armour packages, introduced during the past year, The labels are so attractive I wish I could buy everything in them." Brands are a determining factor in the selection of a product and next to brand identity, women want product name displayed prominently. In the case of family packages containing different products made by the same manufacturer, they don't like labels too similar in color and design, if it is difficult to pick out the different products in the family quickly.

Women also want legible type, large enough to be read easily. They don't want to take out their glasses in the grocery store to read labels, or directions and contents on the packages. They like illustrations of the product on the package, prefer color pictures and like realistic color photographs best of all. They don't like irrelevant pictures, either, but want the pictures to tell the product story. They like product names printed on the sides of cartons as well as on the front and back. Oftentimes cartons are stored on pantry shelves sidewise and side printing helps to pick out products more easily.

Homemakers want accurate, simple information about contents. They don't like words like "certified," "artificially" or "rich in" because they don't know what they mean. They also complained that too many recipes crowded on the package is hard to read. And they are irritated if too much space is given to promoting other products.

Over and over again the women expressed their preferences for transparent packaging — cellophane packages and packages with transparent windows. And in cases when a transparent package cannot be used, they like a full description of the product so they can tall if it fits their needs, concise yet comprehensive contents clearly specified, and information on number of servings and how to store.

CUDAHY'S NEW CHARACTER

A new trade character—a sprightly and appealing little pig named "Curly" —has just been introduced in its adver-



tising and merchandising material by the Cudahy Packing Co.

This animated little fellow, created by artists in Hollywood where so many cartoon c haracters originate, is a real attentiongetter. He will be seen in national advertional advertional

tising, and he will also be used by Cudahy to enliven store material and special pieces for branch house displays.

Cudahy's new trade character represents a departure from the use of static signs and symbols in meat merchandising. He is designed to bring new interest and attention for every Cudahy product with which he appears.

Advertise Corned Beef Hash to Food Purveyors

New recipes developed by Louis P. De Gouy, famous chef and feature writer for Gourmet, Restaurant Management and other publications, are being used in current advertisements for "Art's Brand" corned beef hash in leading restaurant, hotel, hospital and institutional publications. Each recipe gives instructions for a new and interesting way of serving the meat product.

Each advertisement features a single recipe. The entire series of recipes has been printed on individual index cards to fit the customary chef's recipe file box. Upon request to Arthur L. Peirson & Co., of New York, distributors of the hash, recipe cards are sent free to chefs, stewards, dietitians, and others interested in the preparation and purchase of food.

OCTOBER AMI ADVERTISING

The American Meat Institute's meat educational program for October features pot roast of beef in its famous red background advertisements appearing in Life, Saturday Evening Post, Ladies' Home Journal, Good House-keeping and True Story.

PROVISIONS OF TRADEMARK ACT IMPORTANT TO INDUSTRY

Importance of the Lanham Trademark Act, recently signed by President Truman, and calling for modernization of federal provisions relating to trademarks, cannot be overestimated in view of the present trend toward pre-packaging, which so often involves the use of a trademark or other symbol to identify product with the producer. The law, to become effective one year from date of signing, marks the end of an eight-year effort by Representative Fritz G. Lanham, of Texas, to bring the country's outmoded trademark legislation in line with modern trends.

Trademark holders, who previously never could be sure that their right to the use of a trademark they liad spent thousands of dollars in developing would not be invalidated by the Patent Office or by an infringement suit on grounds of prior right or technical reasons for original unregisterability, will now be protected. The new law provides for a guarantee of incontestability of trademarks after five years of continuous use, and the registration of any mark "which has become distinctive of applicant's goods used in commerce."

In line with the recodification of all federal provisions and adaptation of trademark protection to conditions of national and international advertising and merchandising of goods, the law permits the assigning of a "parent" company's trademark to its related companies, without assigning the entire business in which it is used, and it precludes the possibility of a trademark user's being barred from a market which goods bearing his mark have not yet reached.

One provision in the law, in regard to trademark incontestability, calls for trademark holders to be ever on the alert against any "generic" use of their mark, in order to prevent its loss of trademark significance and degeneration into a "generic" term in the minds of the public. This happened in the case of "aspirin," "cellophane" and others. Such degeneration is akin to abandonment of the mark, under the law, and it becomes liable to challenge.

WAREHOUSING DECISION

When the Secretary of Agriculture issues to a warehouseman a license under the U. S. Warehouse Act he has exclusive and complete jurisdiction over the operations of that warehouseman. This is the recent decision of the U. S. Circuit Court of Appeals for the seventh circuit in Rice & Co. vs. Chicago Board of Trade.



The odd case of the 6-sided coffee cans

In spire of the barnacles, it was a can of coffee, sure enough.

The married couple from Warren, Ohio, who found it on the beach at Fort Lauderdale, Florida, could plainly read the label. They had found it just above the high-tide mark. That, plus the encrusted barnacles, told them it had been washed up from the sea.

ENEMY ACTION

This happened on June 4th, 1942 the height of the close-in submarine warfare off the Atlantic Coast.

Before June was over, a total of twenty cans of a well-known brand of coffee had been found in the vicinity —all intact, all covered with barnacles, and—this is a curious part—all sixsided, instead of round, in shape.

It was never known on what ship this coffee was sunk, but the can code numbers showed it had been packed about a year before in Houston, Texas; and pressure tests at American Can Company's laboratories proved the cans had been about 1500 feet under water.

The pressure tests also revealed that such cans under such pressure usually become 6 or 7 sided.

DRANK IT

Both the people, who found the coffee in Florida, and American Can scientists opened the vacuum cans and made coffee with the contents.

The coffee was fresh. The cans had

"held." No air or water had harmed the cans' contents because of the cans' protection and vacuum pack! ment 19 pe cent Sla 240,0 329.0 with and : Ca 000 1 week 400,0 Th slau mate low 26 p perio spec weel 12.00

> H 000 slau and sam

tion

pare

86.0

tota

22,6

Can

Cuttl Calve Hogs Sheer Book Naco Pork Mutt Cann Lard

MORAL

The extraordinary punishment these vacuum cans received is something that happens once in a business lifetime. The moral, however, is plain: No other container protects like the can—in this case, a Canco can.

For only Canco has the facilities for research and product development which made the coffee can and many other types of containers possible, practical, and commercial.

A Canco representative will gladly explain to you the benefits of doing business with the leader in metal packages.

AMERICAN CANCO



FOR MEAT - NO OTHER CONTAINER PROTECTS LIKE THE CAN



PROVISIONS AND LARD Weekly Review

PRODUCTION OF MEATS IN INSPECTED PLANTS SHOWS SHARP DROP

Meat production under federal inspection for the week ended August 24 totaled 211,000,000 lbs., the Department of Agriculture reports. This was 19 per cent below 260,000,000 lbs. produced in the preceding week and 25 per cent below 280,000,000 lbs. recorded for the corresponding week last year.

Slaughter of cattle under federal inspection for the week was estimated at 240,000 head, 13 per cent below 275,000 a week earlier and 27 per cent below 329,000 a year ago. Beef production was calculated at 115,000,000 lbs. compared with 129,000,000 for the preceding week and 158,000,000 a year ago.

Calf slaughter was estimated at 97,-000 head, 28 per cent below 135,000 last week and 32 per cent below 142,000 last year. Output of inspected yeal was 12,-400,000 lbs., 17,700,000 and 19,200,000 for the three weeks under comparison.

The number of sheep and lambs slaughtered during the week was estimated at 287,000 head, 33 per cent below 426,000 for the preceding week and 25 per cent below 390,000 for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 12,000,000, 18,000,000 and 17,000,000 lbs, respectively.

Hog slaughter was estimated at 468,000 head, 24 per cent below 615,000 slaughtered during the preceding week and 5 per cent below 494,000 for the same week in 1945. Estimated production of pork was 72,000,000 lbs., compared with 95,000,000 last week and 86,000,000 last year. Lard production totaled 15,300,000 lbs., compared with 22,600,000 last week and 19,300,000 in the same week last year.

CANADIAN EXPORTS

Exports of meats and livestock from Canada during July, 1946, with comparisons:

Cattle	7
Utives No. 240 20	
1.50 1.50 1.50 1.50	17
Bheep	
Int Lbs. 1.230.300 1.738.80	0
Meta Lbs. 20.294.700 39.022.00	0
Fork Lbs. 706,800 1,964,40	0
Mutton & lamb Lhs. 161 200 94 70	0
Ullined ments The 9 252 960 7 667 40	1
Land Linu, 82,700 51,00	10
7 mes., 7 mes.,	
1946 1945	
Cattle	15
Cattle	
Cattle No. 59,672 44,31 Calves No. 989 1,60 Hegs No. 5,451 6,80	21
Cattle No. 59,672 44,31 Calves No. 989 1,61 Hogs No. 5,451 6,55 Bheep No. 901 97,50	21
Cattle No. 59,672 44,3 Calves No. 989 1,6 Hogs No. 5,451 6,5 Bheep No. 901 97,9 Beef Lbe 61,888,700 10,446 90	21 39 14
Cattle No. 59,672 44,3 Caires No. 5899 1,6 Hags No. 5,451 6,5 Basep No. 5,461 97,9 Reef Lbs. 61,388,700 109,446,8 Bacom Lbs. 61,388,700 109,446,8	21 39 34 30
Cattle No. 59,672 44,3 Calves No. 989 1,6 Hogs No. 5,451 6,5 Bares No. 901 97.9 Beef L.bs. 61,388,700 109,448 Bacon L.bs. 108,170,909,809 318,553,1 Ferk L.bs. 89,879,200 318,553,1	21 39 34 30 30
Cattle No. 59,672 44,3 Caires No. 5889 1,6 Hags No. 5,861 9,5 Base No. 5,861 9,5 Beef Lbs. 1,0,80,30 109,446,8 Bacon Lbs. 170,809,300 318,553,1 Ferk Lbs. 2,594,300 318,553,1 Buttom and lamb Lbs. 4,296,200 7,256,8	21 39 34 30 30 30
Cattle No. 59,672 44,3 Calves No. 989 1,6 Hogs No. 5,451 6,5 Bares No. 901 97.9 Beef L.bs. 61,388,700 109,448 Bacon L.bs. 108,170,909,809 318,553,1 Ferk L.bs. 89,879,200 318,553,1	21 39 34 30 30 30 30



RECORD PRICE PAID FOR CHOICE STEERS

Harold Arlund, meat and provision buyer for the American Meat Co., Kansas City, Mo., inspects beef carcasses from the highest priced load of steers ever sold on the Kansas City market. The load average 1300 lbs., cost \$26.50 and dressed 64 per cent.

CANADA ORDERS NEW EXPORT BEEF PRICES

MONTREAL.—The Canadian Meat Board has announced increases in the price it will pay for better qualities of beef for export to Britain, effective on all beef produced from cattle slaughtered on and after Monday, August 19 and varying according to the different price zones throughout Canada.

The Board said the adjustment was being made to restore the relationship of export prices to domestic ceiling prices for beef which existed prior to the increase in domestic ceilings authorized by the Wartime Prices and Trade Board last month.

The new prices mean an increase of \$1 per cwt. in Alberta and Saskatchewan, \$1.50 in Winnipeg and Montreal and \$2 in Ontario, all for choice and good steer and heifer beef. These increases will provide a floor for these qualities of beef of 25c below ceilings.

Commercial quality steer and heifer beef has been increased by 50c per cwt. in Winnipeg and Montreal, \$1 in Ontario, with no change in the price paid for this quality in Alberta and Saskatchewan. This will mean a floor for commercial quality at \$1.25 per cwt. below domestic ceiling at all points throughout Canada.

Up to now, the export price for good

and choice cow beef was 75c per cwt. below domestic ceilings. The price for good and choice cow beef has been raised 50c per cwt, in all price zones which will provide a floor price of 25c below domestic ceilings similar to the floor price on good and choice steer and heifer beef.

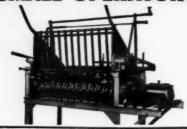
CANADIAN STOCKS DOWN

MONTREAL.—Canadian cold storage stocks of meat on August 1 totaled 56,-964,425 lbs., compared with 71,274,632 lbs. on July 1 and 49,935,189 lbs. on August 1, 1945, the Dominion Bureau of Statistics reports. During July 14,-300,000 lbs. of meat were moved out of storage compared with 8,000,000 lbs. in July last year. Lard stocks totaled 758,-405 lbs., against 1,017,037 lbs. on July 1 and 1,704,261 lbs. on August 1 of last year.

CUBA FACES MEAT RATIONING

Because of the shortage of livestock and drastic control of supplies to prevent speculation and black market dealings, Cuba faces meat rationing for the first time. The Ministry of Commerce is reported to be recommending dutyfree importation of beef.

SMALL OPERATOR?

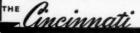


If you are a small operator, the "Baby Boss" Hog Dehairer was **made** for you. Dehairs up to 70 hogs per hour, and does as clean and efficient work as the larger sizes. Puts the small plant on an efficiency level with the large. Write for literature today. There's no charge . . . and you're welcome.

"BUY BOSS"

FOR

BEST OF SATISFACTORY SERVICE



BUTCHERS' SUPPLY COMPANY

t for the Meat and Rendering Industries Since 1806 ELMWOOD PLACE STATION, CINCINNATI 16, 00680, U. S. A.

Make Sausage Room Sanitation EASIER

HERE is an effective, yet easy way by which sausage plants are combating bacteria and mold growth in sausage rooms.

FIRST... walls, floors, racks and equipment are THOR-OUGHLY cleaned with the recommended Oakite ma-

SECOND . . . bacterial or-ganisms and mold spores are swiftly killed by spraying or flushing surfaces with solution of that potent germicidal material . . .

OAKITE BACTERICIDE

This successful, simple twostep Oakite treatment keeps your sausage room scrupulously clean and sanitary. It is your best insurance against product spoilage through contamination. Write for FREE 16-page Digest giving details.

ASK US ABOUT CLEANING

Hog Dehairing Machines

Cutting Tables

Conveyors

Smoke House Drip Pans Cutters, Grinders

Mixers, Kettles

Trolleys, All Types

Gambrel Sticks

DAKITE PRODUCTS, INC., 20 A Thames St., NEW YORK 6, N.Y. Technical Service Representatives in Principal Cities of the U. S. and Cas

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Week ended Aug. 29, 1946 per lb.

CARCASS BEEF

Choice	native	ste	ers-	-					
All	weight	s						 446	244
Good 1	native	steer	8-						
All	weight	8		**				 406	043
Comm	ercial 1	nativ	e si	ee	rs	-			
A11	weight	8						 356	040
Cow,	comme	rcial	***					 296	232
	canner								
Hinda	uarters	, cho	ice					 566	258
Foregi	arters,	cho	ice					 426	250
Cow.	hindqu	arter	. 0	om	m		 	 386	24
Cow.	forequa	rter.	co	mn	n.			 366	241
	-							-	

BEEF CUTS

Steer Loin, choice
Steer loin, good
Steer, loin, commercial40@4
Steer round, choice
Steer round, good42@4
Steer rib, choice49@5
Steer rib, good
Steer rib, commercial30@3
Steer rib, utility28@3
Steer sirioin, choice65@6
Steer sirloin, good
Steer sirloin, commercial55@6
Steer chuck, choice33@3
Steer chuck, good
Steer chuck, commercial 26@2
Steer brisket, choice
Steer brisket, good
Steer back, choice
Steer back, good
Fore shanks
Hind shanks
Beef tenderloins1.00@1.1
Steer plates

FRESH PORK AND

LOUIL LUGBOOLO	
Reg. pork loins, und. 12 lbs48	@50
Picnics	@29
Skinned shidrs., bone in30	@34
Spareribs, under 3 lbs36	@87
Boston butts 3/8 lbs40	@43
Boneless butts, c. t50	@52
Neck bones 8	@10
Pigs' feet, front 5	@ 6
Kidneys	@16
Livers	@24
Brains12	@13
Ears 8	@ 9
Snouts, lean in10	@11

SAUSAGE MATERIALS

Reg. pork trim (50% fat)26	@27
Sp. lean pork trim, 85% 351/4	@37
Ex. lean pork trim, 95%44	@45
Pork cheek meat26	@28
Boneless bull meat31	@32
Boneless chucks28	@30
Shank meat	@27
Beef trimmings23	@25
Dressed canners19	@20
Dressed cutter cows19	20
Dressed bologna bulls25	@27
Pork tongues22	@24
Carlot basis, Chgo., loose ba	sis.

BEEF PRODUCTS

Brains																			a	
Hearts																				
Tongue	8.		f	P	ei	βÌ	h	4	01	•	1	'n	0	Z				30	@	
Tripe,	8	61	ul	d	le	d												81/	0	1
Tripe.	e	0	ol	k	e	ď		×	*				*			*		11	0	1
Livers,		u	n	b	lę	1	n	ŝ	BÌ	h	e	d			*			34	0	3
Kidney	B	,												*				16	a	1
Cheek	n	16	:8	ŧ			*			*				*				19	0	2
Lips					*									*				81/	0	1
Lungs									*						٠	*		41/	0	
Melts		. ,										*					,	41/	Q	1

SPICES		
(Basis Chgo., orig. bbls., W	bags,	
Allspice, prime Resifted Ohili powder Cloves, Zanzibar Ginger, Jam., unbl Cochin Mace, fcy. Banda	2914 3014 28 25 23	34 55 26 29 27
East Indies West Indies Mustard flour, fcy No. 1 West India Nutmeg. Paprika, Spanish Pepper, Cayenne Red No. 1 Pepper, Packers	••	1. 34 22 90 55 55 70 25

SAUSAGE CASINGS

TI

FE

BASI

*Ungro 00% Fish Soda ni ex-ve ports in 20 in 10

Fertilia ammo bulk

(Prices quoted to record

(Prices quoted to manufacturers
or sausage.)
leef casings:
Domestic rounds, 1% to
1% in., 180 pack40 an
Domestic rounds, over
1% in., 140 pack76000
EXHAPT FOUNDS Wide
over 11/6 in
Export rounds, medium,
1% to 1% in
Export rounds, narrow.
1% in under 80 cm
No. 1 Weasands, 22 in. up. 0 Mis.
No. 1 Weasands, 24 in, up 9 Ata
No. 2 weasands 3 A.
No. 2 bungs
Middle sewing, 1% @
2 in 1 98.01 m
Middle, select, wide.
2@2% in
Middles, select, extra.
214 @214 in1.5001.m
Middles select extra
21/4 in. & up
Dried or salted bladders.
per piece:
12-15 in. wide, flat10 @12
10-12 in, wide flat
8-10 in, wide, nat 4 @ 4
Pork casings: Extra narrow, 29 mm. & dn
Extra narrow, 29 mm. &
dn
Narrow mediums, 29032
mm
Medium, 32@35 mm 2.30@2 #
Spe. medium, 35@38 mm.2.10@2 %
Wide, 38@43 mm 1 9569 m
Extra wide, 42 mm 1.75@1 w
Export bungs26 @29
Large prime bungs22 494
Medium prime bungs16 @19
Small prime hungs 10 des

CURING MATERIALS

COULING MULIEUMES
Cut.
Nitrite of soda (Chgo. w'hse) in 425-lb. bbls., del & B
Saltpeter, n. ton, f.o.b. N. Y.:
Dbl. refined gran 18 Small crystals 110
Medium crystals 11.00
Large crystals 14.00
Pure rfd., gran. nitrate of seds. 4.00 Pure rfd. powdered nitrate of
anda
Salt, in min. car of 80,000 lbs.
only, f.o.b. Chgo., per ten: Granulated, kiln dried &%
Medium, kiln dried 1270
Rock, bulk, 40 ton cars &
Raw, 96 basis, f.e.b.
New Orleans LM
Standard gran., f.o.b. refiners
Packers' curing sugar, 250 lb.
bags, f.o.b. Reserve, La.,
less 2% &.13
Dextrose, in car lots, per cwt., (cotton)
in paper bags 43

SEEDS AND HERBS

Whole for	Bats.
Caraway seed 35	40
Cominos seed 45	50
fustard sd., fcy. yel 28	
American 28	
Marjoram, Chilean 20	25
Dregano 15	18

White, deodorized, summer oil,
in tank cars, del'd Chicago 19.3
Yellow, deodorized, salad or win- terized oil, in tank cars, del'd Chicago
Raw soap stocks:
Cents per lb. del'd in tank esrs.
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast
East
Corn foots, basis 50% T.F.A.
Midwest
East
Soybean foots, basis 50% T.F.A.
Midwest and West Coast
Slovbean olls, in tanks, f.s.h.
mills Midwest
Corn oil, in tanks, f.o.b. mills. 136
Manufacturer to jobber prices, fak

OLEOMARGARINE

White domestic, vegetable.25	035
White animal fat	1
Water churned pastry 24	la di
Milk churned pastry	alli
Vegetable type	

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Porvice

CASH PRICES		PICNICS									
-		Fresh or Frosen	S.P.								
CARLOT TRADING LOOSE : F.O.B. CHICAGO OR CHICAGO BASIS	AGO	4- 6	29n 28n 28n 26n								
THURSDAY, AUG. 29, 1: REGULAR HAMS	P46	12-14 241/2	26n								
Fresh or Frozen	8.P.	BELLIES									
\$10 40n 19-12 39@40 12-14 30n 14-16 39n	41n 40n 40n 40n	Fresh or Frozen Under 8 35 8-12 33@35 12-16 32	Cureo 37n 36n 34n								
BOILING HAMS		16-20 30	32								
Fresh or Prozen	S.P.	20-22 28	29n								
16-18 39n 18-20 38n 38.2 87n	40n 39n 38n	D.S. BELLIES	Clear								
SKINNED HAMS		18-20	23								
Fresh or Frozen	8.P.	20-25									
16-12 41 @ 42 12-14 41 @ 42 14-16 40 @ 41 14-18 38 @ 40	43n 43n 42n 41n	23-30 30-35 35-40 40-50	23								
18-30	40n 39n	FAT BACKS									
25.34 86@37 24.26 34@35	38n 37n	Green or Frozen	Cured								
5-30 34 5-40 30@32	35n 34n	6- 8	21 21 21								
OTHER D.S. MEATS		12-14 22	21								
Fresh or Frozen Clear Plates 19@20 Jowl Butts 20	Cured 20 21	14-16	21 21 21 21								

FERTILIZER PRICES

18

teren

-...79gm

GLM

gn 910

@10 @15 @22

.25 91.8 .35@1.6

.50@1.8s

.7592.0

.40g1.n

ALS

hae)

Y.: 8.73

Y.: 8.00 12.00 13.00 14.00 ods. 4.00 of unquoted lbs. ton: 8.70 12.70

Ib.

.... 5.35 cwt.,

3 ILS oil, cago...19.5 or wis-, del'd

k cars. 5 T.F.A. 5 S. 6 A. 85

A. 35 35 1F.A. 35 16. 35 b. 114

mills...12%

prices, fak

31, 198

INE 25 (25 24 (23) 24 (23) 25 (25)

RBS le for Haus. BASIS NEW YORK DELIVERY

Ammoniates

Williamscon
Ammonium, sulphate, bulk, per tea, f.a.b. production point\$30.00
Blood, dried, 16% per unit 8.00
*Unground fish scrap, dried, 0% protein nominal f.o.b, Fish Factory, per unit 1.21
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf perts
in 200-lb, bags 37.90
in 100-lb. bags
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk
Feeding tankage, unground, 10- 12% ammonia, 51½ B. P. L., bulk

Phosphates

lone meal, steam, 3 and 50 bags, per ton, f.o.b. works	
hae meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

*Plus	\$7.50	n, i	ton.	 	 1.20

EASTERN FERTILIZER MARKET

New York, August 28, 1946 Some sales of cracklings

were reported on the new basis of \$1.25 per unit of protein plus \$7.50 per ton but no sales of tankage or blood were reported. Trading is not very heavy as both buyers and sellers are waiting to see what happens in regard to prices. Fertilizer manufacturers are still short of various materials and the supply of certain chemicals is still very limited.

CANADIAN SLAUGHTER

											July, 1946	July, 1945
Cattle											.123,771	107,093
Calves					0	0					. 73,831	74,742
Hogs			0				0	0			.256,802	310.277
sneep		0	0	0		0	0	0	0	0	. 81,208	65,434

WESTERN OUTLET FOR PACKING HOUSE PRODUCTS...

We are in the market for your products . . . beef, pork, veal, lamb, smoked meats, ham, bacon, sausage, dairy products, etc. Inquiries invited.

Dry and cold storage facilities available.

Exporters to the Hawailan Islands, the Philippines and the Orient.

185 LOMBARD ST., SAN FRANCISCO II, CALIF.



ONLY TWO MOVING PARTS. Both large and rugged and each self supported. No small intricate parts requiring frequent replacement.

SELF PRIMING on suction lifts up to 20 feet or vaporization limits on volatile liquids. Smooth, even discharge. No pulsation.

> SLOW SPEED-LONG LIFE. Reduced speeds of Viking pumps prolongs life and still retains large volume

OPERATES IN BOTH DIRECTIONS. Viking pumps operate equally well in both direction Simplifies ordering and installation.



See Out

Catalog In

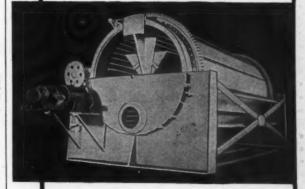
SINGLE STUFFING BOX. Long, leak resistant stuffing box. Easily serviced.

Get the complete story on VIKING PUMPS for the meat packing industry today. Send for free copy of Bulletin Series 46SS.

VIKING PUMP COMPANY CEDAR FALLS, IOWA

THE NORTH SEWAGE SCREEN

* Stops Pollution! * Saves By- Products!



- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Ruilt in sizes to fit your plant capacity

GREEN BAY FOUNDRY & MACHINE WORKS

401 So. Broadway, GREEN BAY, WISCONSIN Write for complete descriptive folder

H. H. EDWARDS, INC. **ENGINEERS & CONTRACTORS**

MATERIAL HANDLING EQUIPMENT MEAT TRACK SYSTEMS **FURNISHED & INSTALLED** TRACK SCALES, TROLLEYS, RACKS MEAT PACKING EQUIPMENT

Authorized Distributors

Shaw Box Crane & Hoist Div. Manning, Maxwell & Moore

PEERLESS MONORAIL CO.

Monorail and Crane Systems, Cranes and Hoists 246 W. I4th ST. . NEW YORK II, N. Y.



Iowa Beef & Provision Co., Inc.

WHOLESALERS . BONERS

BEEF . PORK . VEAL . LAMB also

ALL KINDS OF OFFAL

CARLOADS . TRUCKLOADS . MIXED LOADS

We Bane All Grades of Gov't Set-Aside Beef

848-852 FULTON MARKET CHICAGO 7, ILLINOIS TELEPHONES: CHESAPEAKE 2933-34-35

MARKET PRICES New York

WESTERN DRESSED MEATS

AUGUST 27, 1946

RESH BEEF-STEER AND HEIFER:	FRESH SPRING LAMB & MUTTON:
Choice:	SPRING LAMB:
400-500 lbs. \$42.00-44.00 500-600 lbs. 44.00-46.00 500-700 lbs. 45.00-47.00 700-800 lbs. 45.00-47.00	Choice: 30-40 lbs. 40-45 lbs. 45-50 lbs.
Good:	50-60 lbs
400-500 lbs. 41.00-42.00 500-000 lbs. 42.00-45.00 600-700 lbs. 43.00-46.00 700-800 lbs. 43.00-46.00	Good: 30-40 lbs. 40-45 lbs. 45-50 lbs.
Commercial:	50-60 lbs
400-600 lbs	Commercial, all wts
OW (All Weights):	MUTTON (EWE), 70 lbs. D
Commercial	Good
RESH VEAL, Carcass Basis ¹ : Choice:	FRESH PORK CUTS: Loins
50-170 lbs	(BLADELESS INCL.):
Good:	8-10 lbs
50-170 lbs	12-15 lbs
Commercial:	Shoulders, Skinned, N.Y. St
50-170 lbs	8-12 lbs
Utility:	Shoulders, Butts, Boston St.
50-170 lbs	4- 8 lbs
Cull, all wts 20.00-24.00	¹ Quotations based on ski

CHOICE													
30-40											×		46.00-50 m
40-45			,		*				*	٠			46,00-50 m
45-50	Ibs.			*		*		×		*			46,00-50 m
50-60	lbs.	*	*		*			×					46.00-IR.M
Good:													
30-40													44.00-46.m
40-45	lbs.												44.00-46.00
45-50	lbs.												44.00-48.00
50-60	lbs.												44 00 At as
Commo	ercial.	×	1	ıl	11		Ħ	1	B	١.	,		36.00-42.00

VE), 70 lbs. Da.

CUTB: Loins No. 1

59 00.50

10-12 lbs 52.00-58.00
12-15 lbs
16-22 lbs
Shoulders, Skinned, N.Y. Style:
8-12 lbs 33.00-42.00
Shoulders, Butts, Boston Style:
4- 8 lbs 43.00-52.00
¹ Quotations based on skin off.

DRESSED BEEF CARCASSES

City Dressed ATTG. 27, 1946

noice																	.42@47
ood																÷	.41@46
mmer	e	4	a	1									v				.34@4
tility	*		*			*				*	*	*		*	*		.27@30
4 2	-	-	101	-	0	199											21@2

DRESSED VEAL

Skin Off

		3	KIII	٩	J	T.	ĸ				
Choice.	50@1	170	lbs.								.36@42
lood, 1	70@2	75 1	ba								.32@38
omme	reial.	170	0@27	ā	į.	1	b	8.			.28@34
Itility.	1706	27	5 lbs								.20@28

DRESSED SHEEP AND LAMBS

Lamb,	choice												.46@50
Lamb.	good .						*			×	×		.44@40
Lamb.	comme	T	e:	b	ιl								.36@42
Matter	meilit	7	٠										.10@13

FRESH PORK CUTS

AUG. 27, 1946

	City
Pork loins, fr., 10/12 lbs	.52@56
Shoulders, N.Y., 10/12 lbs	.33@42
Hams, regular, under 14 lbs	.48@51
Picnics, 4/6	.38@40
Pork trim, regular	.33@35
Spareribs, medium	.37@39
Boston butts, 4/8 lbs	.43@47

KOSHER BEEF CUTS

Fores, choice	42@40
Fores, good	40@42
Fores, commercial	32@38
Fores, utility	30@33
Tri., choice	40@42
Tri., good	36@40
Tri., commercial	28@36
Tri., utility	25@30
Reg. chk., choice	34@38
Reg. chk., good	31@37
Reg. chk., commercial	24@ 28
Reg. chk., utility	22@24
Rib, choice	55@60
Rib, good	52@56
Rib, commercial	36@45
Rib ntility	30@35

COOKED HAMS

Cooked hams, skin on, fatted, Unquoted

OHOUTS MENIS
Reg. hams, under 14 lbs Unquoisi
Reg. hams, 14/18 lbs
Reg. hams, over 18 lbs. Unanoted
Skd. hams, under 14 lbs w
Skd. hams, 14/18 lbs ta
Skd. hams, over 18 lbs.
Picnics, bone in
Bacon, Western, 8/12 lbs
Bacon, City, 8/12 lbs
Beef tongues, light
Beef tongues heavy #

DRESSED HOGS

Hogs,	æd	. &	ch., 1	b	d			12	١.	1	lf.	*		in.		
Aug	. :	28, 1	inder		8	io	ï	ĩ	b	8	. 3	34	.00	6	84.	58
81	to	99	lbs.									34	.06	16	34.	50
100	to	119	lbs.					80		*	. !	34	.00	Ю	34.	59
120	to	136	lbs.								. 1	34	.00	Мã	34.	50
137	to	153	lbs.									34	.00	a	34.	50
154	to	171	lbs.					*				34	.00	10	34.	30
172	to	188	lbs.			*						34	.00	16	34.	Si
189	to	213	lbs.									34	.00	M	84.	51

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended August 23, 1946, were 4,994,000 lba; previous week 2,870,000 lbs.; same week last year 4,719,000 lbs.; January 1 to date 228, 715,000 lbs., compared with 240,869,000 lbs. a year ear-

Shipments of hides from Chicago for the week ended August 23, 1946, were 5,507, 000 lbs.; previous week 2, 999,000 lbs.; same week last year 4,145,000 lbs.; January 1 to date 148,545,000 lbs; a year earlier shipmen totaled 149,785,000 lbs.

Meat has what it takes!

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1946 ANNUAL MEAT PACKERS GUIDE



You should now be using the Annual Meat Packers Guide to get information you need to help you in daily operation of your plant. The 1946 edition—revised and brought up to date—provides the most complete reference and data book ever compiled for the meat industry and related manufacturing fields. It contains valuable information on the management and operation of your plant—plus a Classified Directory showing where to buy machinery, equipment, supplies and ingredients. There is a copy in your plant—use it regularly!

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PEPPERS

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IT'S NOT JUST

214

Different

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Packinghouse Equipment built by ST. JOHN + TABLES + TRUCKS + TROLLEYS + GAMBRELS + HAND TOOLS + SPECIALTIES



Now! SHELF TRUCKS BY ST. JOHN

#80 is the Standard Type as shown. Photograph shows both wire mesh and flat shelf; available either way. Other special models made on request.

Order now, for prompt delivery



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NOWI

The National Provisioner—August 31, 1946

Page 35

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takes!

31, 198

lbs.

BY-PRODUCTS—FATS—0

TALLOWS AND GREASES

TALLOWS AND GREASES .- The great rush of livestock to markets this week gives promise of a good immediate output of tallows and greases. However, the supply will hardly fill the huge backlog of orders and no accumulation at any point is expected. In fact, trade predictions are that the supply situation will become more acute than at any time in history and the outlook for the balance of the year is very dark. The liquidation of hogs during the week will tell in shorter numbers this winter and light numbers of fat cattle will probably continue until well into next year, with possibly a rather marked increase in cattle numbers at that time. Livestock ceilings announced late this week will hardly encourage any expansion in hog production, but cattle feeding is expected to be heavy this winter because of the huge corn crop which is just about assured.

There has been a moderate movement of tallows and greases this week with all sales at going ceilings. Edible tallow, however, ruled uneven with sales in a wide range of prices, with some packs as low as 13c and others on up to 17c. Most of the product appeared to be loosely held. Tallow prices quoted included fancy at 8%c; choice, 8%c; special, 8%c; No. 1, 8%c; No. 3, 8%c, and No. 2, 8%c. Choice white grease is quoted at 8%c; A-white, 8%c; B-white, 81/2c; yellow, 81/3c, and brown, 71/4c.

NEATSFOOT OIL.—Output continues to be very light and only a few sales are reported at ceiling levels.

OLEO OIL.—The restoration of ceilings on this item caused sellers to withdraw from the market and no sales were reported.

GREASE OIL.—Output continues small and the limited sales are at full ceiling prices.

VEGETABLE OILS

The vegetable oils market was still rather upset this week by new ceiling regulations and trading was almost at a standstill at times on the majority of oils. Demand is good, but trade experts feel that the shortage will continue for some months and government statistics indicate no relief from the world-wide scarcity. The present situation is just about as bad as at any time during the war period with many users operating at only part time.

SOYBEAN OIL.—Some trading was reported in this oil with delivery for late this year or early next year with prices quoted at ceiling level at time of shipment. Crop prospects continue to be excellent with weather over much of the growing area reported to be

COCONUT OIL .- There was a good movement of coconut oil to soap manufacturers this week which may relieve the shortage of oils in some sections. Most of the buying demand appeared to be for September delivery, but crushers appeared reluctant to sell on that basis and were offering to book for October and later.

PEANUT OIL.—Trading is still light but demand is active at ceiling levels. Crop conditions are good and harvest time is nearing.

OLIVE OIL.—Several shipments of Spanish olive oil have been received recently in exchange for soybean oil. This oil was not for sale and applied to previous contracts.

COTTONSEED OIL.—A light move-ment of cottonseed oil was reported this week, but most business had been suspended until ceiling regulations are clarified. Meanwhile, weather has been very favorable over much of the cotton country, although some spots have been affected by hot and dry weather.

BY-PRODUCTS MARKETS

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Unground, loose Digester Feed Tankage Materials

Packinghouse Feeds

													Carlois, per tm
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00%	digester	tankage.	. bulk										407.50
30%	digester	tankage.	Dulk										87.74
10%	digester	tankage.	Dulk										70 m
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B100	d-meal .		******	*			,		*	×			. 125.60
spec	ial stean	bone-me	eal										· 65.00

Bone Meal (Fertilizer Grades)

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High grade tankage, ground	Per Tun
10@11% ammonia	5.00
	8.00@ 1.0

Dry Rendered Tankage

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Gelatine and Glue Stocks

	Per cu	
Calf trimmings (limed)		86
Hide trimmings (green salted)		30
Sinews and pixales (green, salted)		16
	Per t	ä
Cattle jaws, skulls and knuckles	845.0	ä
Pig skin scraps and trim, per lb	1	le:

Bones and Hoofs

	Per ton
Round shins, heavy	870.00@80.0
light	78.4
Flat shins, heavy	65,000 70.0
Blades, buttocks, shoulders & thighs.	62,50@65.0
Hoofs, white	nomini 40.00@50.0
Junk bones	

Animal Hair

A STATE OF THE PARTY OF THE PAR
Winter coil dried, per ton \$ 60.00
Summer coll dried, per ton 35.00@27.30
Winter processed, black, lb
Winter processed, gray, lb

Willibald Schaefer Company

PROCESSORS OF ANIMAL

FOOT OF BREMEN AVENUE ST. LOUIS 7, MO.



WESTERN UNION PHONE

HIDES AND SKINS

Livestock ceilings being restored Sept. 1—Producers predict drying up of shipments following liquidation this week—New hide permits due Sept. 3.

Chicago

ETS

....\$7.00

Carlois, per tea . \$106.00 . \$7.50 . \$7.50 . 78.75 . 100.00 . 125.00 . 65.00

Per Ton

52.00 52.00 0.00

> Per unit Protein

1.50@1.00

Per cut.

00.00 5.00@37.00

4 @ 4%

31, 1846

HIDES.—There was a little further business in packer hides at the end of last week, just prior to the expiration of the buying permits. Two of the local packers were credited with selling several cars each of hides, and three of the larger outside independent packers also moved a few hides, all at ceiling prices.

The market was dormant this week, awaiting new buying permits which are scheduled to be valid for trading immediately after the holiday or on Sept. 3. In view of the heavy liquidation of cattle early this week, in anticipation of the imposition of livestock ceilings, tanners are hopeful of securing more hides on the next buying permits, although the outlook from then on is rather doubtful.

The USDA meat board estimated federal inspected cattle slaughter for the week ended Aug. 24 at 240,000 head, a decline of 13 percent from the 270,000 reported a week earlier, and 27 percent under the 329,000 for the same week last year. Calf slaughter totalled 97,000 head, 28 percent below the 135,000 of previous week, and 32 percent below the 142,000 of the same week a year ago.

However, the live cattle arrivals at Chicago on the opening day of this week, 40,000 head, were the largest receipts here since Sept. 4, 1934, reflecting liquidation in anticipation of the restoration of live ceiling. The new ceiling, which becomes effective 12.01 am. Sunday, Sept. 1, will provide for an over-riding ceiling of \$20.25 on live cattle at Chicago; maximum of stabilization range to be \$19.25 on choice cattle, \$17.75 on good cattle, and \$13.00 on commercial cattle, with no change on the lower grades. Livestock producers predict that the restoration of

ceilings on livestock will result in a drying up of shipments during the next sixty days, with light marketing all through next Spring.

A limited volume of small packer trading was reported late last week at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls sold at 11½c for natives and 10½c for brands. Small packer trading in general was light this month. Many killers were sold up earlier on the open market and there was no inducement to sell hides right into kill.

A couple more small killers on the Pacific Coast were credited with selling July hides late last week at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. There were indications some hides were held over.

FOREIGN WET SALTED HIDES.— Reports from the East this week credited Tanners' Trading Co. with taking close to 250,000 hides in the Argentine market at prices ranging from 24%c to 3015/16c, depending upon description, with top price paid for sound extremes, and 27%c for heavy steers. It was indicated that the export embargo which had been in effect there since May 18 had been lifted, and that the hides involved moved to Great Britain. Present ceiling prices on leather in the U.S. bar American buyers of hides from the world markets. OPA this week removed from price controls a number of minor and unimportant leathers, those made from antelope, deer, peccary, badger, beaver, camel, zebra, ostrich, dog, gazelle, carpincho and vischacha, sharkskin, pin seal, and other aquatic animals; snake and lizard skin leathers were also included.

CALF AND KIPSKINS.—The local packers cleared their July calf and kipskins earlier in the trading period at full ceiling prices, most outside sales being on New York selection, at prices previously quoted. There was very little activity reported on the part of collectors of city and country skins, which



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were in urgent demand at the ceiling.

SHEEPSKINS. — Packer shearlings continue in active demand at the ceiling, with around a dozen mixed cars reported this week, mostly No. 1's at \$2.15, but a few No. 2's at \$1.90, and No. 3's are quotable \$1.00; Fall clips were included usually at \$3.60 each, and genuine spring lambs were also included around \$2.60 each. Pickled skins are quotable \$7.75@8.00 per doz. packer production sheep and lambskins but sold up in most quarters. Packer wool pelts are quoted \$3.00@3.10 per cwt. liveweight basis, with sales recently this basis by mid-west packers.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

E &	MAADI	TIL	LO	
			25, '46	Cor. week, 1945
Hvy. nat. strs. Hvy. Tex. strs. Hvy. butt	@1514 @1414		@27 @26	@1514 @1414
brnd'd strs Hvy. Col. strs. Ex-light Tex.	@141/2 @14		@26 @26	@14% @14
strs	@15 @14¼ @15¼ @15½ @12		@26 @26 @27 @27 @20	@15 @1414 @1514 @1514
Brnd'd bulls Calfskins23½ Kips, nat Kips, brnd'd Slunks, reg Slunks, hrls	@11 @27 @20 @1714 @1.10 @55	31 27	@19 @36 @30 @231/3	23 14 @ 27 @ 20 @ 17 14 @ 1.10 @ 55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	24	@25	@15
Brnd'd all-wts.	@14	23	@24	@14
Nat. bulls	@1114		@17	@111%
Brnd'd bulls	@101/2		@16	@101/4
Calfskins204			6@29	2014@23
Kips, nat	@18	24	@25	@18
Slunks, reg	@1.10			@1.10
Slunks, hrls	@55		****	@55

All packer hides and all calf and kipskins quote on trimmed, selected basis; small packer hide quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. strs	@15	201/2 @ 21	@15
Hvy. cows	@15	201/2 @21	@15
Buffs	@15	201/2@21	@15
Extremes	@15	2014 @21	@15
Bulls	@11%	@14	@111%
Calfskins16	@18	@25	16 @18
Kipskins	@16	@24	@16
Horsehides6.56			
All country hides	and si	cins quoted or	flat basis.

SHEEPSKINS

	DATE STATE OF	****	162	
Pkr. shearlgs	@2.15		@3.00	2.10@2.15
Dry pelts26	@27		@27	25%@26

JULY BUFFALO LIVESTOCK

Cattle	Calves	Hogs	Sheep
Receipts71,270	21,397	8,509	48,156
Shipments55,334 Local slaughter.15,477	6,577	$\frac{3,852}{4,396}$	30.068 17.992

WEEK'S CLOSING MARKETS

HIDE CEILING MIXUP

Both the Tanners' Council of America and the Office of Price Administration worked this week to correct a misunderstanding which arose out of an OPA release reporting a 30 per cent increase in ceilings given to goatskin tanners on goat and kid leathers made from imported skins. The Tanners' Council said that the OPA statement had been misinterpreted as applying to leather made from domestic hides and skins, and that producers have held back their hides in anticipation of an OPA adjustment of ceilings. Maximums on domestic hides and skins are unchanged.

William A. Molster, chief of the hide and leather section of OPA, stated last week end that "OPA regrets that its press release of August 9 was widely misinterpreted. There has been no change in ceiling prices for leather made from domestic hides and skins and only price ceilings for leather produced from imported goat and kidskins have been adjusted to take account of higher costs in foreign markets."

The Council expressed the hope that hide producers and shippers will move raw material to leather plants. Unless that is done, factories will be forced to close and the output of shoes will be seriously affected. So far until now in 1946, more leather shoes have been made than in any other year; if this can be continued, inflation will be decisively beaten in the leather and shoe fields.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended August 24, 1946, were reported as follows:

Week August 24	Previous week	Year
Cured meats, pounds 6,299,000 Fresh meats.	8,431,000	5,318,000
pounds40,833,000 Lard, pounds 178,000	$38,039,000 \\ 3,760,000$	32,366,000 80,000

EXPORTS-IMPORTS OF MEATS

	June, 1946 lbs.	June, 10%
Exports (domestic):		100.
Beef & veal, fresh or frozen Beef & veal.	22,209,625	35,69
pickled or cured Beef, canned Total beef & veal Lamb and mutton	17,305,263 39,737,872	281,572 43,257 368,586 12,113
Pork:		1.400
Fresh or frozen Cumberland & Wilt-	16,191,153	507,306
shire sides Hams & shoulders,	327,617	***
cured Bacon Pickled or salted Canned Total pork	380,772 21,412,745 8,010,037	2,968,158 1,166,000 7,494,677 1,341,967 18,960,218
Lard, including neutral lard		35,952,86 2,676,323 97,000
Imports (for consumption)	:	
Beef, fresh or frozen Veal, fresh or frozen Beef & veal,	128,473 1,984	825,267 1,575
pickled or cured Beef, canned	642,447 12,660	2,249,713 4,245,186
Total beef & veal Lamb and mutton	785,564	6,821,741 1,477
Pork, fresh and frozen Hams, shoulders & bacon Pork, other, pickled	29,199	3,014 546
or salted	14,010 50,685	21,007 24,027

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LIVESTOCK AT 67 MARKETS

Receipts in July, 1946, local kill, shipments, as reported by the War Food Administration, Office of Production & Marketing Administration.

CATTL

Local Ship-

	Receipts	slaughter	ments
July, 1946	2,376,435	963,966	1,366,395
July, 1945	1,658,408	739,710	801,840
5-yr. July	av1,408,229	756,718	636,696
	CALVES	3	
July, 1946	745,009	379,002	357,585
July, 1945	548,515	314,468	227,149
5-yr. July	av 506,418	316,018	188,372
	HOGS		
July, 1946	3,069,592	1,716,864	1,339,000
July, 1945	1,609,840	1,081,789	522,142
5-yr. July	av2,563,416	1,849,166	712,834
	SHEEP AND	LAMBS	
July, 1946	2,285,649	1.032.295	1,258,193
July, 1945	2,165,121	1,051,337	1,105,636
5-yr. July	av2,238,064	1,129,341	1,108,397

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STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

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PACKERS - PORK - BEEF

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RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

EATS

50,00

987,536

KETS

al kill, ar Food ction &

1,258,198 1,105,688 1,106,387

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EEF

Co.

NA.

1, 1946

468 Bowen Building Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,405,638, POULTRY SHACKLE, patented August 13, by Frank J. Bilek, Chicago, Ill., assignor to the Globe Co., Chicago, Ill., an Illinois corporation.

Adapted to grip and support a bird for processing in killing and dressing plants, with special means for leg engaging attached.

No. 2,406,105, MEAT GRINDER AT-TACHMENT, patented August 20, 1946, by Edwin F. and Raymond Rogers, Alexandria Bay, N. Y.



The attachment is not for cutting meat, but for grinding and sharpening butcher knives and the like and is operated by the motor shaft of the meat grinder.

No. 2,402,674, VACUUM DEHYDRA-TION OF PORK, patented June 25, 1946, by Robert M. Schaffner, Chicago, Ill., assignor to the Guardite Corporation, a corporation of Illinois.

This process comprises precooking the pork in the absence of added water under uniform temperature conditions while maintaining the thiamin content thereof unimpaired, draining excess juice and fat from the meat, subjecting the pork to a vacuum to remove all air, replacing the air with an atmosphere of saturated steam sufficient to increase the temperature of the pork to approximately 160-170 degs. F. for a short time, reducing the pressure to approximately ½ in. absolute, and then introducing the pork without contact with air to an atmosphere of superheated steam under sub-atmospheric but increased pressure,

wherein the product is subjected to intense radiant heat, and drying the product therein to a moisture content at which the product will keep this radiant heat being maintained by surfaces heated to between 160 degs. to 350 degs. F. and arranged at approximately 3 in. from the product.

No. 2,404,763, FLAVORING MATERIALS FOR GELATINS, patented July 23, 1946, by Kenneth M. Gaver, Columbus, O., assignor, by mesne assignments, to the Ohio State University Research Foundation, Columbus, O., a corporation of Ohio.

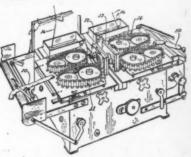
What actually is provided is a carrier for the flavoring material. It comprises a hydrophylic colloidally dispersible substance which is tasteless and consists of particles of rice dextrin adapted to gel and absorb water at room temperature on contact with sufficient moisture.

No. 2,406,241, REFRIGERATED TRUCK, patented August 20, 1946, by Willard L. Morrison, Lake Forest, Ill.

This truck includes a body formed of evaporators which act as containers into which materials to be cooled are received, these containers being formed into two sets separated by a non-refrigerated space in which individuals stand when inserting or removing materials, and a heat interceptor located above each set of containers, and having a connection below the interceptors to the

outside atmosphere through which air, heated by the sun striking the interceptors, escapes without heating the containers.

No. 2,406,163, SAUSAGE LINKING MACHINE, patented August 20, 1946, by James J. Prohaska, Chicago, Ill., assignor to Industrial Patents Corp., Chicago, Ill., a corporation of Delaware.



A string cutting means is provided for in conjunction with a machine for linking stuffed casings; there are 11 claims.

No. 2,404,557, FOOD HANDLING APPARATUS, patented July 23, 1946, by George R. Wood, Montreal, Quebec, Canada, assignor to Toledo Scale Co., Toledo, O., a corporation of New Jersey.

This invention covers a new feeding means for a good slicing machine.



LIVESTOCK MARKETS Weekly Review

Livestock Feeders Rebel

(Continued from page 16.)

of the entire business, but small killers located in various parts of the country are also worried about the outcome. A young Ohio packer, who has been a regular buyer at Chicago, said that if conditions go back to what they were before ceilings went off, it will probably be necessary for him to close his plant. His father operated the business while he was at war and was able the keep the plant going. However, livestock prices became so high last spring that the firm had to close down for two months, or until after ceilings went off.

Another buyer from the East was unable to predict what will happen after ceilings are in effect for some time. "Right now I'm busy killing as many good cattle as I can," he said. "I've got a pretty good hotel business and they all want good cattle to store away against the possibility of short supplies because of the black market. I haven't the slightest idea of how or if we will be operating 60 days from now."

Long-Term Damage

This picture of utter confusion was repeated time and again by both farmers and those in the meat packing industry. Moreover, it appears that the future of the industry is being more adversely affected by this liquidation of livestock than the public realizes.

With farmers selling off livestock and closing feedlots until conditions are more stable, the prospects for a normal supply of meat for the public in the future look slim. Many Corn Belt livestock farms have made a complete change over night—from meat animal production to grain farming and there will probably be more grain sold as a cash crop this year than ever before.

The long-range effect can also be

serious. Farmers depend greatly upon restoration of soil fertility by livestock fertilizer. If fewer animals are fed, there is less fertilizer, smaller grain production and fewer meat animals finished. It's just a never-ending vicious circle.

Shorn Wool Output Is Lightest Since 1927

The quantity of wool shorn and to be shorn in 1946 is estimated at 298,978,-000 lbs., the Bureau of Agricultural Economics has announced. This production is 22,000,000 lbs. below the shorn wool production in 1945, is about 70,000,000 lbs. below the 1935-44 average and the smallest since 1927.

The reduction in shorn wool this year was a result of the decrease in the number of sheep shorn, as the average weight per fleece was higher than last year, and the highest since 1933. The estimated number of sheep shorn or to be shorn this year is 36,836,000 head. This number is down 3,500,000 head from last year and is 9,400,000 head below the average.

U. S. IMPORTS OF LIVESTOCK

	June, 1946	June, 1945
Cattle, for breeding:		
Canada	3,035	2,568
Mexico		
United Kingdom		***
Other countries		***
Cattle, other, edible: Canada:		
Over 700 pounds (dairy) (other)		5,546
Under 200 pounds	1,203	329 1,224
Mexico:		
Over 700 pounds (dairy) (other)		1,563
200-700 pounds	10.304	10,588
Under 200 pounds		155
Hogs, edible		14
Sheep, and goats, edible	5	3,108

OPA SETS NEW CEILINGS FOR CATTLE AND HOGS

Live

BARE Good 120-140-160-180-200-220-240-270-300-330-

Medi 100 90 W: Good 270 90X 89X 90X 400 405 Medi 25

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In the new schedule of ceiling priess on livestock which were released labe this week, country buying center ceilings were increased by \$1.25 per ceit over June 30 levels, and the interior markets are boosted \$1.25 except for Alton, Belleville and Elgin, Ill., and Madison, S. D. which are up \$1.25. Huron, Mitchell and Watertown, S. D. and New Salisbury, Ind., are up \$1.26.

Terminal market ceilings are increased by \$1.40 except at Atlanta, Ga. Circleville, O., Coffeyville, Kan., Nesark, N. J., Pasco, Wash., Pueblo, Coia, and Washington Court House, 0, which are up \$1.25. Columbus and Daton, O., are up \$1.30 while Fort Wayse, Lafayette and Muncie, Ind., Joplin and Springfield, Mo., Parsons, Kan., Toleds, O., and Tulsa, Okla., are increased \$1.35.

All price differentials for sows, boars and stags are eliminated.

The overriding ceiling on cattle is up \$2.25 at all points except Zone 1 and Spokane, Wash., where the increase is \$2.05. The Zone 2 increase is \$2.10 and Zone 3 increase is \$2.15. The overriding ceiling on bulls is \$6.75 lower.

The compliance maximum on Choice cattle is up by the same amount as the overriding ceiling. The compliance maximum and minimum on Good is up \$2 at all points except Zone 1 and Spokane, Wash., where the increase is \$1.80; Zone 2 where the increase is \$1.85 and Zone 3 up \$1.90.

CANADIAN STORAGE STOCKS

																	A	ng. 1, 1946	July 1, 1948
Beef					,	*	*	*	*			*	,	*	*	×	.12	,480,321	15,596,178
Veal	*	*		 *		*	*	*	*	*	*	*	*	*	*	*	90	,798,131 ,490,097	51.348.117
Mutte																		49,078	35,364



CONVENIENT Hookup!

KENNETT-MURRAY

Livestock Buying Service

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L. H. McMURRAY
INDIANAPOLIS, INDIANA



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on August 29, 1946:

view

HOGS
HOGS
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interior

Ill, and

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1, 1946

1008 (quetations based a hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS: Good and Choice: | 120 | 140 | 160 | 151 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 | 150 Medium: 160-220 lbs..... 15.00-21.00 17.00-22.50 16.00-17.00 16.50-19.00 17.50-17.75 Good and Choice: 270-300 lbs. 19.00-21.50 200-330 lbs. . . . 18.50-21.00 230-360 lbs. . . 17.50-20.50 200-400 lbs. . . . 17.50-20.00 18.00-19.50 18.00-19.50 18.00-19.00 18.00-19.00 17.00-17.25 17.00-17.25 17.00-17.25 17.00 only 18.00-20.00 18.00-20.00 18.00-20.00 17.50-18.00 400-450 lbs. . . . 17.00-19.75 18.00-19.00 17.00 only 17.50-18.00 17.00-17.25 450-550 lbs. . . . 16.50-18.50 17.00-19.00 17.00 only 17.50-18.00 17.00-17.25 250-550 lbs..... 15.00-17.00 16.00-18.50 16.00-17.00 17.00-17.50 16.50-16.75 SLAUGHTER CATTLE, VEALERS, AND CALVES: STREERS. Choice: 23.00-27.50 25.00-30.00 26.00-30.00 26.00-30.00 STEERS, Good: 700- 900 lbs.... 900-1100 lbs.... 1100-1300 lbs.... 1300-1500 lbs.... 17.00-23.00 17.50-25.00 18.00-26.00 18.00-26.00 17.50-22.00 17.50-22.50 18.00-22.00 18.00-22.00 STEERS Medium: 700-1100 lbs..... 12.00-16.50 13.50-17.50 13.00-17.50 14.00-17.25 12.50-18.00 1100-1300 lbs..... 13.00-18.00 14.00-17.50 15.00-18.00 15.00-17.50 12.50-18.00 STEERS. Common: 700-1100 lbs..... 11.00-13.00 11.50-14.00 11.00-13.50 11.00-13.50 10.50-12.50 HEIFERS, Choice: HHIFERS, Good: 600-800 lbs.... 16.50-21.00 17.00-20.00 15.50-21.00 15.50-21.00 16.00-21.00 800-1000 lbs.... 18.00-23.00 17.50-21.00 16.50-21.00 16.00-21.50 16.00-21.00 HRIFERS, Medium: 500-900 lbs..... 12.00-16.00 12.5C-17.50 11.00-16.00 11.50-15.50 11.50-16.00 HEIFERS, Common: 500- 900 lbs.... 10.50-12.00 10.00-12.50 10.00-11.00 10.50-11.50 COWS. All Weighta:
 Gool
 14.00-15.50
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 Medium
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 8.50-9.75
 8.00-9.50
 BULLS (Ylgs. Excl.), All Weights: Beef, good14.50-15.50 14.25-14.50 Bausage, good ...14.25-15.25 13.50-14.25 Bausage, med ...18.50-14.25 12.50-13.50 Sausage, cut. & 11.00-13.50 9.50-12.50 VEALERS: Good & choice... 15.00-19.00 15.00-20.80 Com. & med... 10.00-15.00 10.50-15.00 Outl 9.00-10.00 8.00-10.50 CALVES: SLAUGHTER LAMBS AND SHEEP: SPRING LAMBS:
 Goed & choice
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Quetations on wooled stock based on animals of current seasonal market wights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 peta.

Quetations on slaughter lambs and yearlings of Good and Choice and of Median and Good grades, and on ewes of Good and Choice grades, as combined, represent lobs averaging within the top half of the Good and the top half of the Modium grades, respectively.

V CHECK THESE SALT!

	YES	NO	DONT
Are you using the right grade?			
Are you using the right grain?			
Are you using the right amount?			
 If your salt doesn't meet your needs give you expert advice based on your ments. No obligation. Just write the I Service Dept. IY-6. 	individ	ual re	quire-

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Liberty Bell Brand

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long	Distance	518	• Phone •	Bridge 626
	- 10.01.00	0.0	- I Hone -	bridge 02

- HOGS ON ORDERS SHIPPED EVERYWHERE
- WE SELL STOCK PIGS
- . NO ORDER TOO SMALL OR TOO LARGE
- WE SERVE THE SOUTH

HARRY L. SPARKS & CO.

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223 EXCHANGE BUILDING
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CATTLE ORDER BUYERS
SIOUX CITY, IOWA

The National Provisioner—August 31, 1948



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EAST ST. LOUIS, ILLINOIS

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William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Aug. 24, 1946.

CATTLE

	Week ended Aug. 24	Prev. week	Cor. week 1945
Chicagot	18,776	15,468	20.81
Kansas City	20,309	24,375	28,76
Omaha*	14.293	14,585	22.35
East St. Louis.	8,755	11,401	15,68
St. Joseph	7,446	5,903	12,01
Sioux City	5,808	4.414	8.70
Wichita*	2.666	4.100	5.96
Philadelphia	2,652	8.151	3.06
Indianapolis	1.071		1.62
New York &	_,_,_		
Jersey City	8,416	9,403	13.98
Okla. City*	6,487	10.531	13.78
Cincinnati	6,325	1,697	5,81
Denver	5.076	8,257	6,96
St. Paul	8,778	9,497	13,56
Milwaukee	3,287	3,216	3,72
Total	120,145	125,998	176,83

*Cattle and calves.

HOGS

Chicago	37,018	50,025	49,49
Kansas City	12,429	15,364	23,831
Omaha	12,606	14,734	25,863
East St. Louis1	24,504	38,846	31,42
St. Joseph	14,855	9,206	9,663
Sioux City	5,764	7,249	17,65
Wichita		2.819	1.62
Philadelphia	8,082	10,106	4,390
Indianapolis	13,326		10,33
New York &	,		
Jersey City	31,221	35,783	20,813
Okla. City	3,250	5,516	3,10
Cincinnati	14,891	13,641	8.510
Denver	7.924	11,710	6,88
St. Paul	12,234	14,908	9.700
Milwaukee	3,522	4,321	1,81
Total	904 915	924 998	995 11

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

	-		
Chicagot	10,121	10,498	11,10
Kansas City	12,003	21,512	13,76
Omaha	12,567	18,286	26,073
East St. Louis.	5,803	12,210	14,423
St. Joseph	4,667	6,989	13,700
Sioux City	5.614	11.655	10,629
Wichita	954	2.013	2,591
Philadelphia	3.577	3,336	3.093
Indianapolis	293		1,996
New York &			
Jersey City	47,761	65,466	45,593
Okla, City	863	1,754	4.070
Cincinnati	153	2,892	720
Denver	11,359	7,623	11,86
St. Paul	5,382	9,907	8,76
Milwaukee	1,082	1,744	936
Total	122,199	175,885	169.31
†Not includin	g direc	ts.	

NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 26, 1946:

Steers, gd. & med....\$24.00@25.00 Steers, com. & med....\$20.00@23.50

CATTLE:

Cows, com. Cows, can. & cut Bulls	12.50@15.0 8.50@10.0
CALVES:	
Vealers, med. to ch Calves	\$23.00@25.0 16.00@18.0
HOGS: Gd. & ch	Non
LAMBS: Gd. & ch	Non

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended August 24, 1946:

Cattle Calves Hogs* Sheep Salable 196 1,567 421 1,723 Total (incl. directs) .2,952 12,313 14,316 34,236 Previous week: Salable . . 280 700 760 1,792 Total (incl.

ecta) .4,220 10,210 15,528 48,847 *Including hogs at 31st street.

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration

Des Moines, Ia., Aug. 29_ At the 19 concentration yard and 11 packing plants h Iowa and Minnesota, by prices were \$1.25 to 124 lower for the week.

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Receipts of hogs at Com Belt markets for the week ended Aug. 29, were as follows:

						This week	Same day last wk.
Aug.	23		×			.25,000	14.600
Aug.	24					.38,000	16,600
Aug.	26					.19,600	19,700
Aug.	27					. 9,100	6,386
Aug.	28					. 8,900	4,000
Aug.	29			×		.27,000	4.500

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ending August 24 were reported to be as follows:

AT 20 MARKETS,

END		Cati	tle	Hogs	Sheep
	24			131,000	116,000
	17			147,000	156,000
1945		229,0	900	144,000	160,000
1944		211.0	000	227,000	198,000
1943		205.0	000	305,000	253,000
	1 MAR		,		Hogs
Aug.	24				175,000
Aug.	17				193,000
1945					

AT 7	MARI	KETS,		
WER		Cattle	Hogs	Sheep
Aug.	24	.284,000	214,000	190,000
		.324,000	258,000	259,000
1945		326,000	212,000	250,000
1944		.306,000	351,000	295,000
1943		.300,000	438,000	400,000

JULY MARGARINE TAX

Taxes paid on oleomargarine during July, 1946, and 1945, as reported by the Bureau of Internal Revenue:

Excise taxes (including special taxes) ..\$1,195,943.08 \$1,033.768.78

Quantity of product on which tax was paid during July, 1946, and 1945:

Oleomargarine, 1,240,840 1,333,665 Oleomargarine, uncolored ... 38,323,200 33,523,665

PACKERS' PURCHASES

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1, 1946

enue:

Purchases of livestock by packers at principal centers for the week ending faturday, August 24, 1946, as respired to THE NATIONAL PROVI-SOMER:

CHICAGO

Armour, 1,168 hogs; Swift, 237 hogs; sal 548 shippers; Wilson, 1,517 hogs; gags, 767 hogs; Shippers, 7,545 hogs; others, 15,350 hogs.

Tatal: 18,776 cattle; 1,672 calves; 2,584 hops; 10,121 sheep.

KANSAS CITY

Cattle	Calven	Hoge	Sheep
Armet 4,256	574	117	1,077
Culaby 2,948	838	367	2,545
Swift 5,414	1.891	1,971	2,089
Wilson 4,558	1,168	634	1,316
Campbell . 2,977 Others 17,692	94 368	3,190	4,010
Total37,845	4,933	6,279	11,037

OMAHA Cattle &

Calves	Hogs	Sheep
Armour 3,911 Culaby 3,360	1,506 584	1,554
Swift 3,344	1,006 919	1,402
Independent Cattle and calves	414 Eagl	. 68:
Greater Omaka, 279; Rathschild, 363; Roti	Hoffms	n. 70:
0maha, 000; Mercha Stock, 261. Others, 4,5	nts, 29 873 hogs	: Live
Total: 15,108 cattle 9,300 hogs and 3,568	e and sheep.	calves;

E. ST. LOUIS

Ca	ttle	Calves	Hogs	
Armour 1.	411	1,661	1,958	2,598
Swift 2.	708	1,361	1,148	2,159
Hunter	371	***	959	60
		***	379	
Hell			517	***
Laclede			445	***
Sieloff		***	165	***
Others 4,	265	623	1,188	986
Shippers 8,	675	4,443	11,941	704
Total 17.	430	8.088	18,695	6,507

ST. JOSEPH

Swift Armour Others	3,133 2,167		3,660	3,520 1,147 280
Total Not incl hogs bough	nding	2 cattl		

SIOUX CITY

Cattle Calvos Hors Sho

	CHERRY	COUNTRIES	AAVINO	onech
Cudahy	3,001	54	2,910	210
Armour	2,841		1.097	
Swift		64	2,926	618
Others				
Shippers .	9,618		10,786	961
Total	18,100	142	17,619	2,503
	WI	CHITA		
	Cattle	Calves	Hogs	Sheep
Codebw	647	770	4 440	OW A

	Cattle	Calves	Hogs	Sheep
Cudahy Guggen-	947	776	1,442	954
heim	88	***	***	
Ostertag. Sunflower	60		37	
Others	2,747		673	123
Total	3,801	776	2,152	1,077

OKLAHOMA CITY

Armour Wilson Others	987	284 1,276 446	8heep 605 258
Total Not inci- direct.		2,006 hogs	

CINCINNATI

0.00	Cattle	Calves	Hogs	Sheep
Gall's Kaba's	1 200			432
Lorey	1,186		6,403	***
Meyer	14	* * *	251	
Schlachter.	292	57	2,081	
Schroth	172	94	2,559	* * *
Stegner	615	***	2,009	***
Others	1,805	738	1,083	3,235
Total	4,084	795	12,377	3,667
Net inch	ding 3	,096 cat	ttle and	1 4.841

	FORT	WORT	H	
	Cattle	Calves	Hogs	Sheep
Armour Swift			172 406	$6,200 \\ 7,256$
Bonnet . City Rosenthal.		35 77 56	456	45
Total	3,701	4,845	1,034	13,502
	DE	HVER		
	Cattle	Calves	Hogs	Sheep
Armour Swift Cudaby	779	219 268 60	768 2,037 1,303	3,948 3,643 1,770

Others	2,280	225	1,873	653
Total	4,461	772	6,981	10,014
	ST.	PAUL		
	Cattle	Calves	Hogs	Sheep
Armour		948		2,566
Bartusch Cudahy		645		1.244
Rifkin	564	186	***	1,244
Superior		1 781	12.234	1.572
Others		1,182		
Total	11,254	4,742	12,234	5,382

TOTAL PACKER PURCHASES

			Week ended Aug. 24	Prev. week	Cor. week. 1945
Cattle			.148,536	147,329	186,829
Hogs			.121,187	138,584	116.058
Sheep			.142,187	124,188	138,969

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

BECTTOTO

and Court and										
Cattle	Calves	Hogs	Sheep							
Aug. 2310.403	220	8,474	577							
Aug. 24 6,625	125	11,051	3,430							
Aug. 2639,763	1,850	21,572	5,901							
Aug. 27 8,955	1,128	11,678	5,417							
Aug. 28 5,682	518	6,401	4,761							
Aug. 29 2,500	500	4,500	3,000							
*Wk.										
so far56,900		44,151								
Wk. ago25,251		21,787								
194549,717		32,635								
194439.654	5.384	52.841	22.157							

*Including 2,632 cattle, 222 calves, 10,604 hogs and 7,890 sheep direct to packers.

SHIPMENTS

		CHILLIA	CHALCE	TTORE	macch
		4,239		232	
Aug.	24	2,446	***	276	3,057
Aug.	26	8,697	104	2,716	3,185
		6,634	427	1,308	259
Aug.	28	6,690	202	2,184	
Aug.	29	500	100	500	200
Wk. I	so far.	22,321	833	6,608	3,644
Wk.	ago	10,677	581	5,137	2,552
1945		19,119	1.001	4,061	2,369
1944		15,097	438	4,947	684

			л	۵.	v	٩	r	u	E	91	ĸ	TEPOPTE TO	
												1946	1945
Cattle											,	187,803	183,268
												16,182	16,205
Hogs	*	*	*	*				*				207,587	171,879
sneep		×			*	*	*	*	*	*		91,324	96,417
		n			,,			,,	,,	*		CUIDWENNO	

		,			n	100	,		SHIPMENTS	
	•	w		æ	w		•	-	1946	1945
Cattle									80,192	84,425
									28,617	20,965
Sheep		٠	0						15,871	8,777

CHICAGO HOG PURCHASES Supplies of hogs purchased by Chi-

cago packers and Thursday, Aug.		
	Week ended Aug. 29	Prev. week
Packers' purch.		15,892

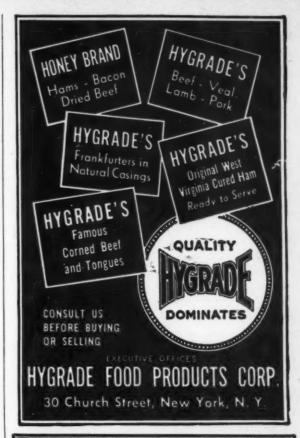
22,529

Total44,913

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 23:

	Cattle	Calves	Hogs	Sheep
Los Angeles.	8,35			
San Francisco			1,650	5,300
Portland	1,900	435	400	2,180





Price

Ouality

Service

Chicago



St. Paul

DRESSED REEF BONELESS BEEF and VEAL

Carlots

Barrel Lots



The New

FRENCI CURB PRESS

Will Give You

MORE GREASE PURER GREASE LESS REWORKING GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill **Machinery Company** Piqua Ohio

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

	N N	ew York	Phila.	Boston
STEERS, carcass	Week ending August 24, 1946 Week previous	6,410 6,232	1,653 2,025	826 1,829
	Same week year ago	5,199	2,102	1,155
COWS, carcass	Week ending August 24, 1946	2,988	2,819	1,701
	Week previous	2,940	2,861	1,732
	Same week year ago	1.461	1,928	1,009
BULLS, carcass	Week ending August 24, 1946	363	3	126
	Week previous	387	. 3	123
	Same week year ago	153	19	92
VEAL, carcass	Week ending August 24, 1946	7,125	1,143	384
	Week previous	12,851	2,194	711
	Same week year ago	6,594	968	209
LAMB, carcass	Week ending August 24, 1946	32,247	8,815	9,572
	Week previous	36,258	8,305	11,290
	Same week year ago	16,135	4,341	7,754
MUTTON, carcass	Week ending August 24, 1946	1,963	1.171	718
	Week previous	3.812	1.658	1,359
	Same week year ago	4,810	911	2,048
PORK CUTS, Ibs.	Week ending August 24, 19461	.411.711	972,505	39,441
	Week previous1		616,746	72,394
	Same week year ago	347,054	256,363	67,090
BEEF CUTS, 1bs.	Week ending August 24, 1946	149,143		
Date: 0010, 100.	Week previous	223,186	***	
	Same week year ago	33,192	• • •	***
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending August 24, 1946	8,418	2,652	
	Week previous	9,403	8,151	
	Same week year ago	9,543	2,312	
CALVES, head	Week ending August 24, 1946	10,587	2,068	
022, 20, 204	Week previous	11,758	1.835	
	Same week year ago	7,279	1,360	
HOGS, head	Week ending August 24, 1946	31,221	8.082	
23000, 11000	Week previous	35,783	10,106	
	Same week year ago	18,236	4,445	
SHEEP, head	Week ending August 24, 1946	47,761	8,577	
Deamers , mead	Week previous	65,466	3,336	
	Same week year ago	29,601	2,807	
Country dressed lambs. Previous w shown above.	product at New York totaled 2,0 reek 1,552 veal, no hogs and 17	29 veal, lambs in	no hogs addition	to that

WEEKLY INSPECTED SLAUGHTER

The sharp decline in livestock marketings early last week greatly reduced inspected slaughter of all classes of livestee at 32 leading centers. Processing was well under a week ear. lier and all totals were smaller than those of a year as. Heavy movement to market this week promises larger total in the next report.

	an one none report				
	NORTH ATLANTIC	Cattle	Calves	Hoga	-
	New York, Newark, Jersey City Baltimore, Philadelphia	8,416 4,562		31,221 17,877	
	NORTH CENTRAL				
-	Cincinnati, Cleveland, Indianapolis. Chicago, Elbura St. Paul-Wis. Group ¹ St. Louis Area ² Sioux City Omaha Kanuas City Iowa and So. Minn. ²	22,552 17,751 10,388 5,808 13,424 20,309	5,115 10,980 6,722 362 869 6,965	\$2,774 \$7,018 46,280 24,504 5,764 12,606 12,429 60,283	29,000 12,000 8,717 6,614 12,667
	SOUTHEAST4		3,941	7,216	306
	SOUTH CENTRAL WEST'S	19,258	8,765	22,825	24,411
	ROCKY MOUNTAINS	5,914		6,698	11,700
	PACIFIC ⁷ Total Total last week Total last year	174,775 194,336	65,567 87,957	13,262 339,757 440,082 378,339	225,989 325,561
	Includes St. Paul. S. St. Paul. New	WDOFT.	Minn., and	Madison.	Milwanter

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¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwanks Green Bay, Wis. ¹Includes St. Louis National Stockyards, E. St. Louis, In, and St. Louis, Mo. ²Includes Cedar Rapids, Des Moines, Fort Dodge, Lin, and St. Louis, Mo. ²Includes Cedar Rapids, Des Moines, Fort Dodge, Lin, City, Marshalitown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lee, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Talinkard, Austin, Minn. ⁴Includes Birmingham, Dothan, Moultrie, Thomasville, Titton, a ¹Includes Bay, Atlanta, Columbus, Moultrie, Thomasville, Titton, a ¹Includes B. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Werk, Texas. ⁴Includes Denver, Colo., Ogden and Salt Lake City, Utah. ¹Include Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calf.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

564 1,735 1,754



PORK PRODUCTS—SINCE 1876 The H. H. MEYER PACKING CO. Cincinnati, Ohio

CANNING MACHINERY FOR FRUITS · VEGETABLES · FISH · ETC.

DEHYDRATING EQUIPMENT

A.K.ROBINS & CO.INC. BALTIMORE, MD.

WRITE FOR CATALOGUE

Wilmington Provision Company CATTLE - HOGS - LAMBS - CALVES TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION WILMINGTON, DELAWARE



- * FOR PACKING PLANT EQUIPMENT . . .
- CANNED FOODS BEFORE AND AFTER COOKING
- Howard Machines save mon-ing house cleaning problem
 Satisfy Federal Inspection,
 Write for detailed informs

HOWARD ENGINEERING & MFG. CO.

CLASSIFIED ADVERTISING CONTINUED FROM PAGE 45

POSITION WANTED

MANAGER-SUPERINTENDENT: Over 25 years' experience and practical knowledge in killing and complete manufacturing operations. Familiar with costs, government regulations and government inspection. Can handle help. Good references. Desire location in east or southeast, W-246, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SAUSAGE MAKER: Wants position with reliable medium sized plant. Eastern seaboard preferred. Practical experience covers many years in manufacturing and processing of meats. Can also handle help and take full responsibility. Sober and dependable. W-257, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

SMOKED MEAT FOREMAN: With 20 years' experience in smoked meats and sliced bacon departments, wants position. Can handle help successfully. W-255, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

Chief Engineer

Wanted for independent packer in Chicago. Must have thorough knowledge of steam production, refrigeration and maintenance operations. State age, qualifications, references and salary required. Box W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT-FOREMAN: Man able to take complete charge of an inedible rendering plant. Must have mechanical ability to operate and keep in good repair cookers, expeller, pumps, bollers, etc. Must be able to handle plant personnel. Wonderful opportunity for the right party. State age, qualifications, salary expected and experience. W-213, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER-working foreman wanted to manufacture all types of sausage and luncheon loaves. Texas location. Write fall particulars and furnish references in your first letter. Photograph desirable. Reply direct to Alamo Dressed Beef Company, Box 2186, San Antonio, Texas.

BUSINESS OPPORTUNITIES

FOR SALE: 6 acres in eastern New York or route 5-8. Ideal location for alaughtering er man-facturing. Good drainage. Plenty of water from canal. Railroad siding, high power electristly available. Near Albany and big cities. Frice \$2,000. George Ross, 273 S. Main St., Gloversville, R. I.

HELP WANTED

Canned Meats Manager

Large independent packer in middle west requires a canned meats manager to develop markets for an expanding line of canned meat products. Merchandising and production last ground in food industry essential. W-341, THE NATIONAL PROVISIONER, 407 S. Dearborn E. Chicago 5, Ill.

WANTED: Sausage maker for small plant in Cleveland, Ohio. Must be experienced all around Capable of bosing and linking. Excellent op-portunity for right person. State references as salary expected. W-249. THE NATIONAL P

CLASSIFIED ADVERTISING-

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

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31, 1966

v Terk or ig or mans-water from electricity rice \$2,000. rille, N. L.

Serving You Since '22

E.G. James Company

offer below a partial listing of the many items of good

USEDIMACHINERY & EQUIPMENT They have listed "For Sale"

1-ELEEN KUT BA-1 Ment Saw...... \$ 330.00 -0°CONNOR SKINNER, 1942, no motor. 500.00 LALLBRIGHT-NELL SKINNER, #656, 1-UNGER GRINDER, 6 plates & knives. . 245.00 1006-MEAT HOOKS, 8" long, % round. Similar Globe 412-6 except for rail per 0 26.00 1-BONE & TOOTH REMOVER..... 300.00 1-0RD BLOOD DRYER..... 300.00 1-MEAT MIXER, Buffalo #5-15 HP 1-MEAT MIXER, Jordan, 1000 lb. capa-400.00 1-TOBIN BACON PRESS, 71/2 HP motor. 750.00 1-BOSS FAT BACK SKINNER..... 250.00 1-LINK-BELT BACON SLICER, Model C 600.00 6-SMOKE HOUSE RACKS, 4 station, 42" 1-RED HOT LINKER..... 285.00 1-M & S FILLER, 6 pocket, #300 cans.. 1525.00 1-M & S FILLER, 11/4 lb. cans...... 890.00 1-DIANA DICER, meat, vegetable, fruit. 1175.00 1-SPICE MILL GUMP, hopper feed..... 175.00 2 used slightly. Each...... 200.00

1-4r4 EXCEL Self-Contained Ammonia Unit, 7½ HP motor, belt drive...... 625.00 1-6x6 BRUNSWICK KROESCHEL...... 1850.00 1-99-ton VILTER shell & tube condenser. 1300.00 1-60-ton VILTER shell & tube condenser. 850.00 50-NEW Cold Plates, 16x72 (not in racks) 29.00 TONS of used ground cork, screened 3 times. Per ton..... 77.50

STRAM JACKETED KETTLES . . . a large selec-

THESE ARE BUT A FEW OF THE MANY ITEMS LISTED FOR SALE. GET our free weekly bulletin and keep posted on hundreds of other.

WANTED . . . We have a buyer for a Rendering Plant with good tonnage . . . in central part of

WANTED . . . 10 Horizontal Retorts 54" dia., in good condition.

ALSO bayers waiting for good USED MA-CHINERY . . . send in your items now.

If what you want is not listed, write or phone us. We have many items that room would not permit luding. We also would be glad to send you FRES our weekly bulletin of good used offerings. If you have equipment you want sold, we would like to have your offerings.

E.G. James Company

316'So, LaSalle St. Room 841 CHICAGO 4, ILLINOIS

Telephone HARrison 9066 - Teletype 813-814

We Also Represent Many Manufacturers of NEW Machinery & Equipment to the Food Industries.

EQUIPMENT FOR SALE

2 ANCO BACON SKINNERS. Latest models No. 656, rated 400 to 600 pieces hourly capacity of smoked bacon, each complete with 2-H.P., 3-phase, 60-cycle, 220/440 volt, waterproof motor and a starter. Real bargains at \$550 each.

1 O'CONNOR FRESH PORK SKINNER, Late model, 400 to 600 pieces hourly capacity, for use on either fresh or smoked products; complete with ½ H.P., 3-phase, 60-cycle 220-volt motor. Price \$1,100. All machines were in daily use prior to being turned over to us in trade on our RIND-MASTER Skinners and would be suitable for an operator just getting started or one with a very small production who wants good equipment at about half the new price. All were reconditioned by us and are in first-class operating condition but are being sold without mechanical guarantees being each, I for immediate abipment, all prices being etc. I for immediate abipment, all prices being etc. I for immediate abipment, all prices being refund in case of prior sain. Denm. S. Nike, Inc., 4748 W. Fiorissant Ave., St. Louis 15, Mo.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P.
A.C. moter: 1-Meekin crackling expeller; 2-4x8
and xv9 lard rolls; 1-Brecht 1000 lb. meat mixe;
1-4x12' mechanical cooker; 1 #41 meat grinder;
1-4x2' Buffalo silent cutter; 1-Oressy #55 and
1-Victor #3 ice breaker. Send us your inquiries.
WHAT HAVE YOU FOR SALE? Consolidated
Products Co., Inc., 14-19 Park Row, New York
City 7, N.Y.

FOR SALE: 80 h.p. horisontal return tubular boller, 100 the working pressure, suspension setting, with anfety vaive, new all welded 33 ft. stack, inspected and tested up to 100 the pressure, tubes were taken out and retipped. All for \$1150.00 f.o.b. Dyson Facking Company, 14 N. Louisiana St., Houston 2, Texas.

FOR SALE: Either one new Emerson duo expeller, or an RB expeller. Phone 84-M, I. V. Rendering Co., Brawley, Calif.

EQUIPMENT WANTED

WANTED: One Oppenheim lightning cutter and one thousand pound mirer. Must be in good condi-tion. W-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Small hog dehairer machine and air stuffer. Also silent cutter wanted. Van Buren Packing Co., 907 California Ave., South Bend 16, Ind.

WANTED TO BUY: Two Anderson R-B expellers. Phoenix Tallow Co., Phoenix, Arisona.

PLANTS WANTED

SAUSAGE PLANT: Will buy or lease. Small ca-pacity, near Cleveland, Ohio. G. Mart, 24381 Mavec Road, Euclid, Ohio.

PLANTS FOR SALE

Slaughter House, Packing Plant

Lockers and retail store, groceries and meats going concern doing over \$10,000 business per month. Sale includes real estate and all equipment A real money maker. Located within 100 miles of Denver. Only \$22,500.

Western States Realty, Inc.

319-14th Street Denver 2, Colorado

FOR SALE: Locker-processing plant for rent or sale. Completely equipped with modern machinery. Will sell complete, or will lease plant and sell equipment. Plant located in New Jersey, 50 miles from New York City. Write Box FS-259, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Slaughter house and sausage kitchen with retail store. Modern equipment in one of the biggest industrial cities in the east. Weekly alaughtering about 300 hogs. FS-260, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

NATIONAL PROVISIONER CLASSIFIEDS

SEE PAGE 44 FOR ADDITIONAL CLASSIFIED ADS

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of the current machinery and equipment offering for sale, available for prompt shipment undartsewise stated, at prices quested F.O.B. shipping

	points, subject to prior sale.	pprog
ı	Write for our weekly bulletins.	
ı	galv., wood covers, 625# cap., practi-	
	34—BACON CURING BOXES, Boss #201. galr., wood covers, 625, cap., practically sow, each. 23—FLATFORM SCALES, NEW, Toledo dial type, Style S821-FC, platform 30x 30, 10002 dial, two tare beams—one 4002; one 6002; Dial face or beams may be changed at cost, each. —TRUCK SCALE, Columbia, 20-ton, platform 10°122; complete with platform, timbers, angle iron frame, guar. —HOG HOIST, Globe, #2599 Triangle, with motor, excellent condition. 1338—BEEF HOOKS, galv., hooks only: (694) long hooks, each. (644) short hooks, each. (644) short hooks, each. 1—HOG SINGER, Boss #72. —ETHMOID REMOVER, Anco, 2 HP motor.	23.00
	400#, one 600#. Dial face or beams may be changed at cost, each. 1—TRUCK SCALE, Columbia, 20-ton, plat-	425.00
ı	form 10'x22', complete with platform,	001 00
ı	1-HOG HOIST, Globe, #599 Triangle,	825.00
ı	1338—BEEF HOOKS, galv., hooks only:	650.00
ı	(694) long hooks, each	.25
١	1—HOG SINGER, Boss #72.	40.00
l	1-ETHMOID REMOVER, Anco, 2 HP	200.00
l	1-FAT BACK SKINNER, Anco, 3 HP	
l	1-8AW, All-American Meat & Bone Saw,	400.00
١	1—FAT BACK SKINNER, ARCO, 3 HP motor, excellent condition	195.00
ı	12-ELECTRIC HOISTS Conce !! Comments !!	400.00
١	500# cap., push-button control, now 440 V., motor can be re-wired to 220 V.,	
ı	practically new, each	124.25
ı	stainless steel tops, (1) 12'x40" wide. (1) 10'x40" wide	260,00
ı	2-SAUNAGE STUFFING TABLES, NEW, stainless steel tops, (1) 12"x40" wide. 2-TRIMMING TABLES, NEW, 12"x48"x 36" high, stainless steel top, high back, removable cutting boards 18" wide, ea. 24 SAUSAGE CAGES, Globe & Allbright-Nell. 4-stations, northest dombit twiley.	210.00
1	removable cutting boards 18" wide, ea.	267.50
l	Nell, 4-station, notched, double trolley.	
I	for 42" smokesticks, each	17.50
l	SAUSAGE UAGES, Globe & Allbright- Nell, 4-station, notched, double trolley, for 42° amokesticks, each.	47.50
1	new bowl, tight and loose pulley drive,	330.00
l	new bows, tight and house palley drive, no mater 1—GRINDER, Sanders #150, 8%", with single knives and plates, mounted on heavy cast, box type base, no motor.	
1	1—GHINDEH, Sanders #150, 8%", with single knives and plates, mounted on heavy cast, box type base, no motor —MEAT CUTTER, Ance, rotary, 21 knives 1" apart, no drive, or motor, excellent condition.	285.00
	1-SILENT CUTTER, Boss, 48" bowl, 7	825.00
1	switch, with separate unloader-no	650.00
1	switch, with separate unloader—no motor on unloader—1—STUFFER, Anco, 200#, 2 valves, exc. cond.	
ł	1—STUFFER, Oppenheimer, 200#, new	850.00
ı	piston, 2 valves, extra new gaskets 1—MIXER, Buffalo, #3, with 5 HP motor.	200.00
1	completely reconditioned, exc. cond 1-ICE CRUSHER OR SHAVER NEW	750.00
ł	1—STUFFER, Anco, 200#, 2 valves, exc. cond. —STUFFER, Oppenheimer, 200#, new piston, 2 valves, extra new gankets. 1—MIXER, Buffalo, #3, with 5 HP motor, completely reconditioned, exc. cond. —ICE CRUSHER OR SHAVER, NEW similer to Alibright-Nell #684, vee beit drive, 12-15 ton per hr cap., 2 combs, requires 3 HP motor. 25—SMOKEHOUSE TREES, NEW	
I	requires 3 HP motor	200 00
1	25—8MOKEHOUSE TREES, NEW. 1—BACON SLICER, Mechanical, with	390.00 7.50
1	recourse 3 HP motor. 25-8MOKEHOUSE TREES, NEW. 1-BACON SLICER, Mechanical, with stacker and conveyor, 6002 8002 cap., will handle up to 12" wide, Slicer requires 2 hp motor; conveyor, ½ hp motor 2-BOX NAILING MACHINES, Doigs, one motor driven one helt driven.	
1	quires 2 hp motor; conveyor, 14 hp motor	250.00
1	2-BOX NAILING MACHINES, Doigs, one motor driven, one belt driven one	150.00
	DOOK ALLAND MACHINES, DOIGE, one motor driven, one belt driven, ea 1.—COKER, 4x10. Lou Menges, with 14 HP Master genered head motor, new ingestable like we shaft, new paddies, persented bearings, suitable internal pressure, fooder and shaft of the state of th	200.00
1	fect bearings, suitable internal pressure,	
	good as new	2900.00
	good as new.	2750.00
	movable gland, hyd. pump, has been	3125.00
	movable gland, hyd. pump, has been gone over, exc. coad.	8120.0
	30", overall height 521/3"	265.0
	stainless steel, round bottoms, ea.	250.0
	30°, overall height 5236°. —KETTLES, S. J., Blickman 80-gal, stainless steel, round bottoms, ea	equeste

Barliant and Company BROKERS-SALES AGENTS CHICAGO 26, ILLINOIS

SHELDRAKE 3313 SPECIALISTS in Used, Rebuilt and New Packing Her Machinery, Equipment and Supplies.

Meat and Gravy

Claims of farmers in Bradford and Wyoming counties of northeastern Pennsylvania that a band of coyotes has been killing large numbers of their sheep and lambs, have been corroborated by the State Bureau of Animal Industry which reported that the beasts, rarely seen in the state, are being trapped and killed in the vicinity. One explanation of their presence is that tourists in western states pick up coyote puppies as pets, and then abandon them in the mountains where they mature and become vicious.



A railroad box-car passed through Buffalo, N. Y. recently, containing cows, horses, sheep, geese, chickens, an icebox, a cot, water barrels, feed, and a 61-year-old retired investment banker, Benjamin Cook. Mr. Cook was on his way to a ranch in Wyoming and the livestock represented gifts for his daughter who had married a cowboy and went to live on the ranch six years ago. Tucked into an odd corner were six sleighs and some sand from the Pacific for his grandchildren to play with.



An unexplained impulse to return to his meat locker and market after he had left for the day recently caused Ed Mattoon of Hastings, Mich., to prevent a near-tragedy. A persistent urge to "go back" turned him from his homeward course and sent him back to the market. He opened the door of his refrigerator locker and found a woman, on her knees and praying for release. She had been accidentally locked in just before closing time.



Henry McMorris runs a farm down in Georgia and one night his cow failed to show up from pasture at the regular milking time—but she had a good reason. While she was swishing her tail, it became entangled in a small tree and anchored her there. McMorris said he had to cut the tree down before he could free Bossie.



DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS - DESIGNERS - MULTICOLOR PRINTERS

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